

Forest-Marié N.V. Brut Rosé

WineWise Code	KFM-3
Country	France
Region	Champagne
Subregion	Montagne de Reims
Color	Sparkling
Alcohol by Volume	12.05
Acidity	4.45
Residual Sugar	10.95
Dosage	10.95 g/L
Years in Blend	50% 2014, 50% 2013
Bottling Date	4/7/15
Disgorgement Date	3/11/15
Annual cases produced	350 cases
Varieties	100% Pinot Noir
Maceration Notes	crushing only
Pumpover or Punchdown?	pumping from bottom to bottom
Destemming	12% Destemming
Fermentation vessel	Barrel
Fermentation duration	10 days
Aging method	50% Used Barrique, 50% Stainless Steel
Aging duration (months)	8 months
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Lees Contact or Stirring	Vinification sur lies
Malolactic	Yes
Added Sulfur	Yes, 37 mg/L
Vineyard Name	Près- Mousseux, Consins
Soil Type(s)	Calcareous
Elevation (meters)	120-150
Vineyard Aspect	East
Vine age (years)	40
Vine Yields hl/ha	70
Farming practices	Conventional
Vine Training Notes	Cordon de royat
Grape Picking	Hand-harvested

Notes from the producer:

The adjacent property deed from 1746 attests that growing vines is a long family tradition. It was barely interrupted when one of our ancestors took part in the Napoleon's Invasion of Russia. We are currently running a vineyard that has increased little by little over 9 generations. Each of them set their own experience. Our current brand name – Forest-Marié- is highly symbolic. It brings two different families together: Thierry's family from Trigny and Gracianne's family - his wife - from Ecueil. With their 2 children – Louis and Marthe – they are working to improve the care of each vine plant according to the specific character of the soil.



WineWise Notes:

Made entirely from black grapes it sports a charming nose of wild strawberries and cunningly allies fruitiness and nervosity. Exceptional value.

