

# Champagne Louise Brison Rose de la Cote des Bar

## THE FACTS

**COUNTRY:** France

**REGION:** Champagne

**APPELLATION:** Cote de Bar

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** For her exuberant and vinous rosé—pure Pinot Noir always from a single vintage—Delphine employs whole-bunch semi-carbonic maceration for five or six days.

**AGING:** 9 months of aging in used barrels before bottling

## THE STORY

Above all, Louise Brison is a family story of technical know-how and human relations over 4 generations. In 1910, Louise Brison eked out a living on a few acres of vines at a time when winemaking was not very lucrative.

Thanks to her tenacity, the future generations were able to continue her work and the estate took on a new direction in 1977 with Francis BRULEZ, who began producing vintage Champagnes aged in oak barrels. His daughter Delphine BRULEZ carries on the family tradition, building her bridge between the past and the future.

## THE ADJECTIVES

**OVERALL:** Generous and fruity

**AROMAS / FLAVORS:** Red currant, oak

