

fact sheet

# tange-gérard *rosé d'assemblage*

Rosé d'Assemblage is a non-vintage rosé champagne with a blend of mainly Chardonnay wines with up to approximately one tenth of local red wine from Pinot Noir grapes.



CHAMPAGNE  
**TANGE-GÉRARD**  
À SOULIÈRES

### **The vineyards**

**Grapes:** A majority of Chardonnay grapes from vineyards around Vertus and our villages of Soulières and Loisy-en-Brie and Pinot Noir and Pinot Meunier grapes from our villages.

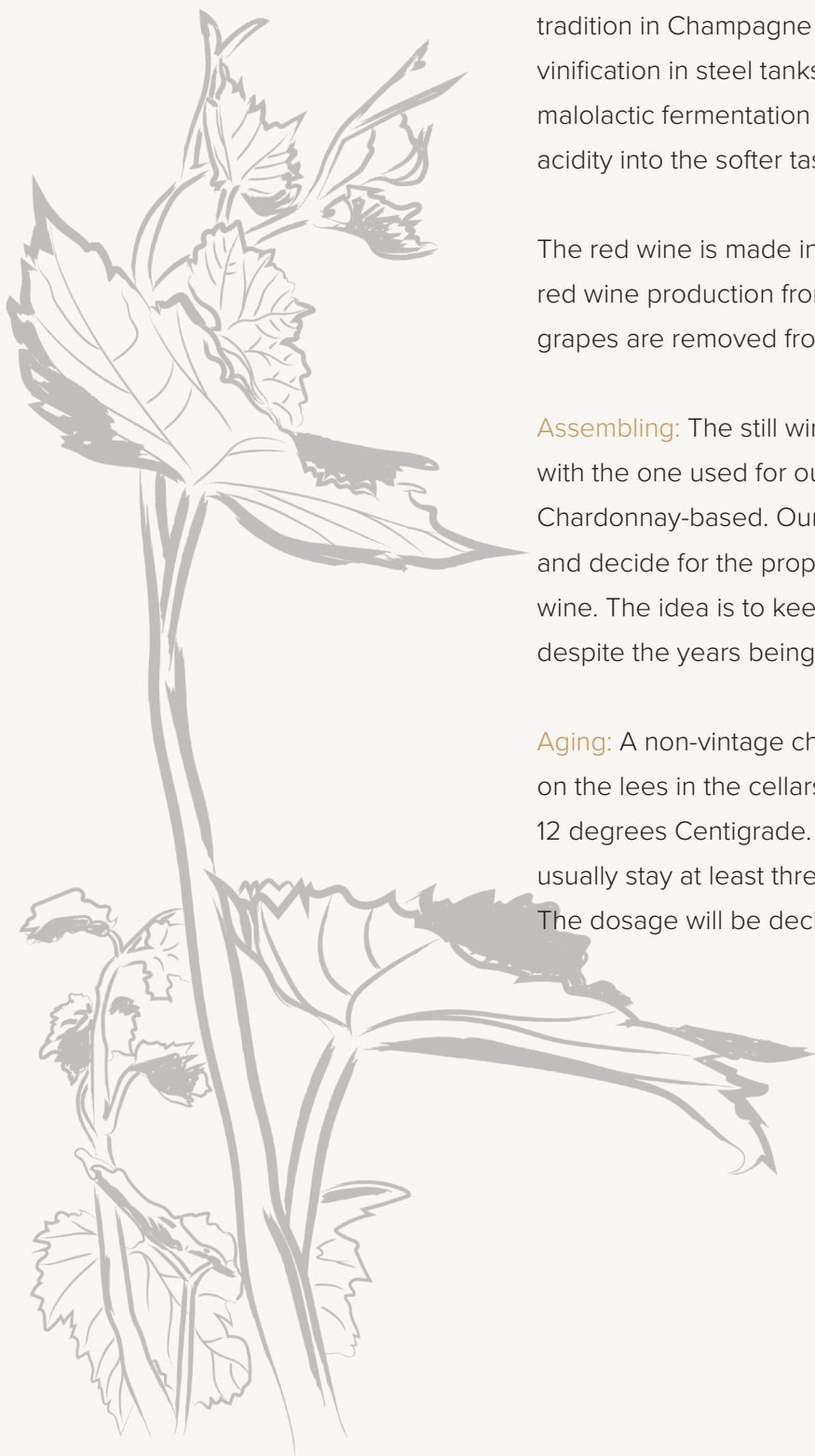
### **In the winery**

**Vinification:** 8.000 kilos pressed with stems and skin as is the tradition in Champagne in Coquard horizontal presses. After the vinification in steel tanks of 300 hl, the wines go through the malolactic fermentation to change the sharp tart-tasting malic acidity into the softer tasting lactic acid.

The red wine is made in adequate state-of-the-art steel tanks for red wine production from berries after “*égrappage*”, where the grapes are removed from the stems.

**Assembling:** The still wine for the Rosé d'Assemblage is identical with the one used for our Tradition champagne, which is Chardonnay-based. Our committee of winegrowers will discuss and decide for the proportions of this wine as well as the red wine. The idea is to keep taste and colour more or less constant despite the years being different.

**Aging:** A non-vintage champagne must spend at least 15 months on the lees in the cellars at a constant temperature of around 12 degrees Centigrade. However, the Rosé d'Assemblage will usually stay at least three years for more complexity to develop. The dosage will be decided at the disgorgement.



## The fun

**Tasting:** A champagne with a pretty, pink mousse and a nice flow. The meeting of white and red wine with the freshness and elegance from the Chardonnays still being very present. The red wine brings some body and notes of strawberries or raspberries with a slight presence of the grapes. A long and fresh finish.

**Matching:** The Rosé d'Assemblage is perfect to kick off any party. The colour speaks the language of fun before the first bubble has left your glass. Bring the glass to the table with different seafoods, shellfish like lobster, crayfish or a Nordic spring treat like lumpfish roe. Rosé d'Assemblage combines nicely with sushi as well. Cheese lovers may want to try this with a creamy Chaource.

**Serving:** The Rosé d'Assemblage is best between 8 and 10 degrees Centigrade, preferably in a not too narrow glass that is of some height to allow the champagne to express itself more and to let you enjoy the sight of the train of pink bubbles fully.

## The future

**Storing:** The champagne already has some years of age in the bottle. It may keep one more year in an adequate cellar or wine fridge. Make sure to store it in a dark place to avoid damage of light due to the transparent bottle.

## Contact us

[champagne-tange-gerard@orange.fr](mailto:champagne-tange-gerard@orange.fr)



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