



CHAMPAGNE BRUNO MICHEL

Les Roses Rosé de Saignée

REGION/ ORIGIN	Vallée de la Marne Saint-Agnan	WINEMAKER	Pauline Michel-Orban
VINTAGE	2015	WINERY ESTABLISHED	1985
VARIETALS	100% Pinot Meunier	VINEYARD(S)	Estate fruit (17ha total)
ALCOHOL	12.65%	AGE OF VINES	60 years old
FERMENTATION	Stainless steel Quartz organic yeast	SOIL TYPE	Chalky clay & limestone
AGING ON LEES	60 months	ELEVATION	250 meters
DISGORGEMENT DATE	2/22/2021	FARMING METHODS	Organic certified (since 2004)
DOSAGE TOTAL SULFUR	2 g/l 34 mg/l	FILTER/FINING	Kieselguhr Filter No fining

RM = Récoltant Manipulant = Grower Champagne = Farmer's Fizz

Champagne Bruno Michel is a beautiful story about family, history, and love of the land. The family's winemaking dates back to at least the early 1900's when Paul Michel created a legacy for his future progeny (there are still bottles in the cellar from 1924 that Paul made!). Fast-forward to 1985, and Bruno (the fourth generation) and his wife Catherine began the estate that now sits in the village of Pierry today, just a few kilometers south of the renowned Épernay. When they took control of a historic 18th century cellar, with hundreds of meters of damp underground caves that were carved out by the Benedictine monks, the domaine really began to take its shape. In 2016, Bruno's daughter and oenologist Pauline Orban took over the cellar alongside her husband Guillaume Orban. Since 1997, when all chemical use in the farming stopped, the winery has progressed each year towards maintaining the integrity and health of the land and the vines, and today is one of the very few certified organic Champagne houses. The team meticulously farms 45 small plots of chalky clay and limestone soils within their 17 hectares, in the Coteaux Sud d'Épernay (the east side of the Vallée de la Marne), with about half dedicated to Chardonnay, and half to Pinot Meunier. Their efforts produce remarkably low yields compared to what is allowed in Champagne, giving incredible depth of fruit to their 'house style' - which is nuanced and wildly complex, because even their NV Assemblée range of Champagnes is aged on lees for shockingly long amounts of time. Team blending for final mixes, low dosages for perfect fruit clarity, and large depth of vintages and aging bottles create for the bubbles of Champagne Bruno Michel to be amongst some of the greatest 'farmer's fizz' that is available in the market today.

***Les Roses is a small lieu-dit (parcel) of the estate further west in the Marne in Saint-Agnan
Rosé de Saignee means a rosé made by 'bleeding' the grapes - 900 bottles made of the 2015 vintage***

The 2015 Bruno Michel 'Les Roses' Rosé de Saignée comes from a small plot of the same name, located in the Saint-Agnan area of the Marne Valley. This lieu-dit is full of old-vine Pinot Meunier fruit, and each year it shows incredible potential for well fruited, and deeply structured Rosé. After the fruit made it to the cellar, the grapes were placed in a large vat and remained for about 16 hours until this rosé was 'bled off' to achieve only the most delicate yet complex fruit possible. Next comes fermentation, then filtration, then a bottling in the spring with a liqueur de tirage, and finally a second fermentation in bottle and a long rest on its lees. This Rosé aged for five years before disgorgement and was finished with only a small dosage of 2 g/l of neutral sugar (not liqueur) to help accentuate the pristine quality within. The resulting Champagne is stunning, full of rich aromas of sea-kissed red berry fruit, fleshy apricots, lilacs, and toasted almonds. The mousse is opulent and delicate at the same time, brimming with juicy white raspberries, lively minerality, kumquat, lime zest, and vibrant acidity that flows through to the finish, leaving a playful and joyful sensation in the mouth.