



CHAMPAGNE PINOT-CHEVAUCHET 'Réveuse' Brut Rosé

REGION/ ORIGIN	Vallée de la Marne Coteaux Sud d'Épernay	WINEMAKER	Didier Chevauchet
VINTAGE	NV	WINERY ESTABLISHED	1930
VARIETALS	50% Chardonnay 30% Pinot Meunier 20% Pinot Noir (w/skins)	VINEYARD(S)	Estate fruit (3.7ha total estate)
ALCOHOL	12%	AGE OF VINES	45 years old
FERMENTATION	Stainless steel Specialized sparkling yeasts	SOIL TYPE	Chalky clay & limestone
AGING	4 years on lees 6 months rest after disg.	ELEVATION	200-230 meters
FILTER FINING	Diatomaceous earth No	FARMING METHODS	Organic HVE certified
DOSAGE	7.5 g/l	RESERVE	80% Base
TOTAL SULFUR	25 mg/l	BLENDE	20% Reserve

'Great grapes come from the most attentive of farming, which is why each year we must adapt to nature's rhythms, relearning what our vines need rather than imposing our will on them.' – Didier Chevauchet

Nestled amidst the picturesque landscape of Champagne, not far from Epernay, the esteemed estate of Champagne Pinot-Chevauchet stands as a testament to generations of dedication to the craft of winemaking. Independent and true 'Grower Champagne', they have meticulously tended their 27 parceled vineyards across a total of 3.7 hectares in the villages of Moussy and Pierry (Premier Cru) for over four generations, cultivating Chardonnay (45%), Pinot Meunier (50%), and Pinot Noir (5%) grapes with care and expertise. Certified under High Environmental Value (HVE), Didier Chevauchet currently tends to their sustainable viticulture practices as well as the cellar management, showing true commitment to quality from the vineyards to the cellar. With sulfite levels kept well below the Champagne average and minimal intervention in the winemaking process, each and every cuvée encapsulates the essence of the region's terroir and the family's unwavering dedication to producing exceptional wines. The estate bottles 33-35,000 bottles each year.

*Réveuse = Dreamer
a dreamy Champagne that focuses on its ethereally soft and delightful fruitful character*

The Pinot-Chevauchet 'Réveuse' Brut Rosé is an enchanting blend of 50% Chardonnay, 30% Pinot Meunier, and 20% Pinot Noir. The Chardonnay and Meunier are immediately pressed, avoiding any skin contact to preserve their purity, while the Pinot Noir is vinified as a red wine, imparting a complex depth to both the final fruit in the wine and the texture. They are then blended, and the final bottling is composed of 80% base wine and 20% reserve wine when given the tirage. This captivating Champagne spent 4 years on the lees before receiving a dosage of 7.5 g/L and a final 6-month rest post-disgorgement. Its delicate pink hue shimmers with soft orange glints, and fine bubbles ascend to reveal a nose of wild red strawberries and river stones. On the palate, this Rosé floats with smooth elegance, its vibrant freshness balanced by bright lemony notes and fresh berries. Both graceful and ethereal, the Réveuse allures you to 'dream' through any occasion.