

Champagne Franck Pascal

"Tolérance" Rosé Extra Brut



This rosé Champagne is a blend of white and red wines. Red juice is added to the cuvaision juice. The name "Tolérance" comes from the idea of the red and white grapes "tolerating" each other and each having a vital part of creating the perfect blend.

White wine fermentation: Franck waits until the skins are ready, and the juice shows minerality, tension, fruitiness. All grapes are picked by hand. Elevage mostly in enamel vats but also a few stainless-steel tanks (as few as possible) and a few old barrels. ?

Red wine fermentation: One part in stainless steel to keep preciseness and purity of the fruitiness. The other part in barrels to open the wine, make natural tannins softer and structure the mouthfeel.

The wine rests for 7 years on the lees.

Grape varieties : 60% Pinot Meunier, 38% Pinot Noir, 2% Chardonnay

Vineyard age : 50-70 years old

Soil : Clay, limestone and chalk

Dosage at disgorgement : 3 g/l

Alcohol : 12.5%

Press Notes

Wine Spectator

NV 90 points

James Suckling

NV 91 points

