

Laforge-Testa Rosé Brut



Founded in 1900 by Emile and Léone Laforge, the winery began as a supplier for Moët Chandon. However, after World War One, Emile and other local winegrowers collaborated to found a local union for the production of Champagne in the Marne Valley and Laforge-Testa was born. In 1980, the house, now in its third generation, acquired more land which was planted to Chardonnay, a rarity for the Marne Valley. Today, Larforge-Testa is run by the fourth generation of the family – José Testa manages the vineyard and the vinification and his wife Armelle Testa is responsible for the marketing and sales.

Appellation Champagne AOC

Varietals 70% Pinot Noir
30% Chardonnay

Location Crouette-sur-Marne
Charly-sur-Marne

Soil Argilo-limestone

Area 5 ha

Vineyard Age 30 years

Yield 70hl/ha

Production 20,000 bottles/year

Agricultural method Conventional

Harvest Manual

Vinification After harvest, primary fermentation take place and then the wines are blended for the secondary fermentation in bottle. After disgorgement, the Rosé is aged for a minimum of five years.

Tasting Note A beautiful pink color holds a world of complexity and elegance: starting with a fine perlage and ending with a soft, delicate array of berry and chalk. Great for a party or with dessert.

Food Pairing With fresh berries or light desserts.

Alcohol 12.5%

Sugar < 2 g/l

Acidity 4.05 g/l

