

# PRESTIGE ROSÉ

## PREMIER CRU



**DUVAL-  
LEROY**



160 years of Champagne Duval-Leroy history dating back to 1859. One of the last independent and family champagne house. Female led organization by Carol Duval-Leroy who is the CEO and Sandrine Logette being the Chef de Caves.

The winery has been awarded one of the most prestigious organic certifications in France, Haute Valeur Environnementale (HVE), Level 3, awarded by the French Ministry of Agriculture for its excellence, its respect for nature, biodiversity, and water management. Also, Duval-Leroy is the first 1st House to create a certified organic Brut Champagne.

Its bottle, with its bronze tints and delicate curves, holds a shower of pink-gold stars which has become a paradigm. The delicacy of its bubbles, a string of fine pearls, escapes from the crystalline elegance of the airy neck of the bottle created by Carol Duval-Leroy.

Its salmon color, created from Premier Cru Chardonnay and Pinot Noir, holds one's eye and brings hints of amber to the fore. Its bouquet releases a wealth of aromas: wild cherries, figs and even a hint of ginger and geraniums.

With a solid maturity and balanced vinosity, this wine represents the best of what Duval-Leroy has to offer to knowledgeable wine lovers and fans of fine rosés.



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### GRAPE VARIETIES

80% Pinot Noir 1<sup>er</sup> Cru  
20% Chardonnay 1<sup>er</sup> Cru  
(Côte des Blancs, Montagne de Reims)



### HOW TO ENJOY IT

Red Tuna tartare, Asian fare and sushi,  
Shrimp cocktail and honey-themed  
meals, Glazed-Beet-and-Burrata Toasts  
Serve between 8°C and 10°C.



### WINEMAKING

Blend and Saignée techniques  
No fining  
Dosage: 9 g/L



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SEIZE RESPONSIBLY. Champagne Duval-Leroy, 12% Alc. by Vol.

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E-mail : [info@turquoiselife.com](mailto:info@turquoiselife.com)

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BEVERAGE BRANDS