



CHAMPAGNE  
**POINTILLART  
LEROY**

—FONDÉ EN 1910—

"Trois sœurs" is a tribute to exceptional women. Three sisters who supported and assisted their father in the family farm, for years. This cuvée is the representation of the unfailing link existing between a father and his daughters that is symbolised by the blending of Pinot Noir, Pinot Meunier and red wine of Champagne.



## TROIS SŒURS

BRUT - ROSÉ

### BLENDING

85% made with Pinot Noir, 15% made with Pinot Meunier

Blended rosé

80% made with the harvest of 2014

20% with reserve wine of 2013

78% made with the cuvée (first pressing that produces a high quality juice) - 22% made with the first taille (second pressing that produces a less fine juice but still of good quality)

Malolactic fermentation

"Trois Sœurs" shows an intense salmon pink hue with tile-coloured hints.

The nose firstly expresses minerality with flint and smoke fragrances. Then, aromas of citrus fruits like pomelo and blood oranges come and finally red fruits like blackcurrant, redcurrant and strawberry appear.

The palate reveals a range of fruits like rhubarb, white currant, quince and Montmorency cherry. Trois Sœurs enhances a terroir by revealing all characteristics of the Pointillart-Leroy's estate. You will be seduced by its authentic and charming character. This wine is perfectly in the authenticity register and expresses our terroir.

### WINE & FOOD PAIRING

Tone on tone pairing: almond cream and raspberry pie, Frangipane Epiphany cake.

Contrasted pairing: veined cheese.

### DOSAGE

Dosage from rectified concentrated grape musts at 7-8 g/l.

### AVAILABLE IN

Bottle - 75 cl

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