LIQUID FARM



ROSÉ CHAMPAGNE - NV

During a trip to France in 2018, Team LF met with the family run, grower/producer, Pertois-Moriset. After tasting through their Champagne lineup, we knew that we had to partner and create our own Champagne.

Our first Rosé Champagne arrived in 2025, alongside our 4th release on Blanc de Blancs. The Pinot Noir is barrel aged, on its lees, and then blended with the Chardonnay to create a fresh, fruity, and elegant Rosé.

VINEYARDS/VARIETALS
92% Chardonnay, Grand Cru Côte de Blancs
8% Pinot Noir, Bouzy
70% 2020 vintage, 30% reserve wine

AGING Minimum of 36 months

> DISGORGED November 2023

> > DOSAGE 2.5 g/l

300 bottles produced

