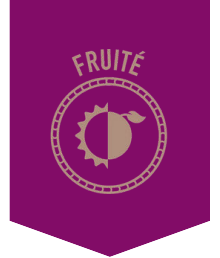




ROSÉ DE SAIGNÉE

PREMIER CRU

"Flavourful and Sweet Champagne"



WINEGROWING



BLEND :

100 % Pinot Noir

REGION : Vallée de la Marne

EXPOSURE : South-East, South-West

SUBSOIL : chalky, sandy-clay

Manual harvest



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats

Malolactic fermentation

Late bottling

AGEING : minimum 2 years

DISGORGING : minimum 6 months

DOSAGE BRUT : 6 g /L

TASTING



The robe displays a deep, luminous, and intense hue, with bright ruby highlights characteristic of a bold saignée rosé. The effervescence is steady and lively, forming an elegant and persistent stream of bubbles. The mousse, fine and creamy, immediately underscores the wine's vinosity and structure.



The nose reveals itself as intense and distinctive. After an initial expression of ripe red fruits, it develops a subtle fermentative dimension reminiscent of certain artisanal Japanese sakes. This delicately yeasty, slightly umami nuance brings an original and noble depth to the whole, reinforcing its gastronomic character.



The attack is broad and generous. The texture is fleshy, carried by a luscious expression of crushed strawberry that coats the palate. The bubbles are well integrated, contributing to an enveloping mouthfeel. The balance between fruit ripeness and freshness is harmonious, before a final, more powerful surge marks the finish with intensity and persistence.

FOOD AND WINE PAIRINGS

This saignée rosé will pair beautifully with roast pigeon served pink. It will also work perfectly with an Asian duck-based dish, such as lacquered duck, where the richness of the meat and the slightly sweet flavors will enhance the Champagne's generosity and power.

