



Rosé de Saignée

EXTRA BRUT

The cellar master's notes

"A Champagne Rosé from maceration, that's our commitment. A wine built around our oldest plots of Meunier and Pinot Noir, a unique blend for each harvest, combining the deliciousness and fullness of these two grape varieties, magnified by an Extra-Brut dosage."

Laurent Hostomme

Tasting



Shimmering ruby colour.
Fine, dynamic
effervescence.



Aromas of blackcurrant,
raspberry jam and lightly
buttered spoon biscuits.



Fresh and intense on the
palate.
Notes of red fruit jam and
bitter orange.
Invigorating blood orange
finish.

Food & Champagne pairing

"This rosé pairs perfectly with a spicy dish, such as stir-fried beef noodles, a pairing that is audacious and full of character."

Technical characteristics

Grape varieties

75% Meunier - 25 % Pinot Noir

Terroirs

Vallée de la Marne : Boursault, Oeuilly, Serzy.

Winemaking

The grapes are first selected in the vineyards and a second selection is made at the winery. Crushing, destemming and cold skin maceration for 24 to 48 hours.

Temperature-controlled alcoholic fermentation in stainless steel vats.

No malolactic fermentation.

5% reserve wine.

Ageing

24 months on lees.

Dosage

Extra-Brut - 4 gr/L

3 to 4 months before shipment.

