

ROSÉ de Saignée



Romantic, smooth, tender and elegant - let yourself be enchanted by its refined red berry aromas. Its ruby red hue and ultra fruity scents are obtained by a short maceration of the grape skins and juice.

Origin:

Cumières.
Limestone clay soil.
Vine age: 15 to 30 years.
Harvested by hand with strict selection of the grape stock.
Treated with Norwegian kelp within the context of environmentally responsible wine production.

Method:

Rosé produced by a 24 - 48 hour maceration, using the bleed method.
Only the juice from the first pressing of the grapes is used.
Long alcoholic fermentation at 16°C.
Late racking in February.
Non malolactic fermentation.
No filtration or fining.
Aged for 5 years in our cellars.
Temperature controlled stainless steel vats are used.

Disgorgement:

Dosage Brut - Extra Brut (4 to 8g/L).
Dosage liqueur is 100% estate produced using pure cane sugar, aged in oak barrels.

Grape varieties:

50% Pinot Noir and 50% Pinot Meunier.

Taste characteristics:

A ruby hue with elegant bubbles. The nose reveals a fresh fruit perfume, with notes of strawberry and raspberry. The palate is subtle, with red berry aromas.

Serving suggestion:

Serve well chilled. Its is ideal as an apéritif, accompanied by pink Reims biscuits or with a red berry dessert.



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