

➤ **Technical sheet for cuvée « Rosée de Saignée »
Premier Cru - Brut**



Informations

- **Denomination** : Premier Cru
- **Crus locations** : Mareuil-sur-Aÿ, Aÿ and Dizy
- **Cuvée from a single plot** : No
- **Average vines age** : 65
- **Grapes proportion** : Pinot Noir 100 %
- **Harvest** : 2018
- **Vinification in tank** : Yes
- **Wooden vinification** : No
- **Malolactic fermentation** : No
- **Tirage performed under cork stoppers** : No
- **Cellar** : 18 months
- **Dosage** : 6,7 g/l → Brut
- **Specifics** : Tartaric stabilization. Maceration Rosé from a single plot.

Description

This Rosé is the result of a know-how and a bleeding method specific to our house. It is very often recognized by professionals. This seductive “cuvée” is exclusively composed from Pinot Noir grape. Its intense color obtained by maceration accentuates its aromas of red fruits (cherry, strawberry, raspberry). Its floral bouquet, especially with rose petal makes it a true Rosé of character.

This wine will be ideal in summer with its fruity side on your barbecues with friends. It also harmonized with fresh fruits or sorbets (grapefruit).