

# CHAMPAGNE

## ROSÉ BRUT NATURE

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This **Rosé de Saignée** embodies eight generations of Drappier family heritage caring for our historic grape variety, Pinot Noir. The Champagne offers vibrant pink nuances and the aromatic fruity profile following a gentle maceration.

### TASTING

On the nose, very evocative of strawberry and raspberry with a floral note of rose petals. The palate recalls red fruits and is augmented by hints of citrus fruit, mandarin orange and a small, very refined touch of white pepper.

### SERVICE

Ideal as an aperitif. Goes perfectly with salmon carpaccio or scallops, sushi, grilled meat...  
Serve at 7°C.



### VINIFICATION

#### ASSEMBLAGE :

Pinot Noir 100 %

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#### VINIFICATION :

Jurassic Kimmeridgian limestone  
A sustainable and organic ethos  
Saignée Rosé  
2 days of maceration  
Mechanical low-pressure presses  
Only first press  
Use of gravity  
Natural settling  
Malolactic fermentation  
No filtering  
Very low sulphites  
(Less than 35 mg/l)  
36 months on the lees

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#### DOSAGE :

0 g/l

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