

CHAMPAGNE

ROSÉ DE SAIGNÉE

This **Rosé** 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

Very well structured, with exemplary purity of red fruits. A striking Champagne on the nose offering similar sensations on the palate. Generous and satiny, lightly spiced with balanced hints of stoned fruits thanks to a lovely freshness in the finish.

SERVICE

Ideal as an aperitif. Perfect with antipasti, salmon en papillote, grilled pink lamb, strawberry salad...
Serve at 7°C.



VINIFICATION

ASSEMBLAGE :

Pinot Noir 100 %

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
5 % of the wines are aged in foudre
Very low sulphites
30 months on the lees

DOSAGE :

6 g/l

“Rosé de Saignée, it's the purity of summer fruit.”