

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 soil of Urville
Sustainable and reasoned farming
Rosé de saignée, 2-day vatting
Cold pre-fermentation maceration of destemmed grapes
Very low-pressure plate press
First press
Gravity vinification
Natural settling
Malolactic fermentation
Unfiltered and unclarified
5% of the wines aged in large wooden casks
Low sulfite content

DOSAGE :

5.5 g/l

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