

Rosé de Saignée

" This champagne is a revealer of a generous nature in fruity components, with its translation preserving integrity until the last sensation. "

CHAMPAGNE

LECLERC BRIANT

Épernay, France

Rosé de Saignée

Extra Brut

FR-BIO-01

BLEND



ELABORATION

Harvest 2017
2-day maceration
Bottling : Jully 2018
Disgorging starting from : Jully 2024
Dosage : 3,3 g/l

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES

Eye : The champagne boasts an intense and quite fluid appearance, with a deep cherry pink color enlivened by raspberry pink reflections.

Nose : The Champagne displays a delicate and ripe first nose of fruits, with notes of cherries, wild strawberries, red currants, blackcurrants, and blueberries. After aeration, aromas of Morello cherries and hints of licorice, almond, pomegranate, and flowers such as rose and peony add to its complex fruity profile.

Mouth : The Champagne charms with its pulpy fruity texture and pure finish with hazelnut notes, providing a fresh and creamy mouthfeel experience.

Pairings : It complements dishes perfectly, from Italian charcuterie to beef burgers, while harmoniously pairing with desserts such as strawberry pavlova or champagne jelly and sorbet.

CONDITIONING

Bottle

La Revue du Vin de France 91

Brand of the year 2022

Antonio Galloni Vinous 88

Le magazine des Cavistes & Sommeliers

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