



## 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 : July 2018  
Disgorging starting from : July 2024  
Dosage : 3,1 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



Brand of the year 2022



Drinks International 2025

