



Rosé de saignée



Viticulture

Terroir Marne Valley.
Clay and limestone soil.
Turning over the soil.
High Environmental Value label
Sustainable Viticulture label.
In organic conversion.

Vinification

Without malolactic fermentation,
natural acidity of the grape.
Late racking in February.
No filtration or fining.
Use of temperature controlled
stainless vats.
Natural color obtained by mace-
ration of the black grapes.

Age

Minimum 4 years in our cellars.

Dosage

Brut, between 6 to 9 g/l.

Grape varietals

50% Meunier, 50% Pinot Noir.

Appearance

A beautiful copper color with a
fine and discreet effervescence.

Nose

Mixture of orange blossom, to-
bacco and cherry.

Taste

The mouth is dominated by can-
died fruits with notes of honey,
caramel and violet.

Food and wine pairings

Quail in cranberry sauce. Rabbit
with cherry sauce. Pan fried duck
breasts. Fresh fruit salad.
Zabaglione with red fruits. Lemon
meringue pie. Biscuit rose de
Reims.

Romantic, smooth, tender and
elegant - let yourself be enchanted
by its refined red berry aromas.
Its ruby red hue and ultra fruity
scents are obtained by a short
maceration of the grape skins and
juice.