

Rosé de Saignée

"A variation on the Meunier in a 'skin contact' Rosé "



Grape variety

100% Meunier

Dosage

extra-brut

4 g/L

Terroir

Clay with limestone and red clay vein

Plot

"Le Poirier Rouge" located in Talus Saint Prix

Harvest

2022

Average age of the vines: 50 years, court-nouées/ fan leaf virus (low yields and small berries)

Annual production: 2,000 bottles

Vinification

Grapes picked manually in search for an optimum sugar/acid in the berries

Crushing and complete destemming followed by a maceration of 2-3 days

Pumping over the must once a day, no treading

Decanting then alcoholic fermentation en enamelled tank

No malolactic fermentation

No fining, no chilling, no filtration

Maturing

On lees for 6 months before bottling

Bottle ageing

24 to 36 months in bottle

To drink within 2 years

Food Pairing

With grilled or roasted red meat, red tuna, red mullet or a fruity dessert.

Tasting

Ruby colour

Nose of black fruits and morello cherry

Combines a vinous and ample style with a lively and straight balance

Service

To be served at 9°C

Available size

Bottle (75cL)



Livre des champagnes 2024 Gault & Millau - 92/100

"The nose is exciting, with intensely fruity aromas of strawberry, burlat cherry and peppery spices that remain untouched. On the palate, the fruit is exuberant, reminiscent of blackcurrants, red berries and cherries. A touch of bitterness adds body and complexity, before a very pleasant, taut finish. A wine that goes well with red meat."

