Updated on 30/10/2026
English

JEAUNAUX-ROBIN
CHAMPAGNE

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
Only one harvest

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

Élevage
On lees for 6 months before bottling

Vieillissement et potentiel
24 to 36 months in bottle
To drink within 2 years

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE
Certifié par FR-BIO-01
AGRICULTURE UE/NON UE

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

Dégustation
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)

Gault&Millau LE LIVRE DES CHAMPAGNES 288 DOMAINES 1394 CUVÉES

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."