

ROSÉ DE SAIGNÉE

Grape Variety : 100% Pinot Noir

Maturation : Minimum of 2 to 3 years

Dosage : 9 g of sugar / litre (Brut)



The unique qualities of our Rosé de Saignée are obtained from a short maceration process. This method involves leaving the grape juice in contact with the grape skin for 24 - 48 hours, depending on the year, to obtain an honest colour.

This process allows us to obtain a more intense colour, with more refined aromas of red fruits compared to a rosé obtained from blending.

A wine that will capture the heart, to be enjoyed with that special someone. Surprisingly delicious with a combination of "Mortadella salami and strawberries", an absolute delight with Italian charcuterie. It also complements salmon or quail in a cherry sauce.