



Sanchez - Le Guédard Rosé de Saignée BIO *NR 2016

Brut
Pinot Noir 100%
Vallée de la Marne - Cumières

Dinner aperitif Sea shell Pasta Fish with sauce Poultry Duck Red meat

Visual analysis

The color of this Cuvée is deep and appetizing like a raspberry juice. It is decorated with blue reflections and chains of fine and lively bubbles. The service creates a beautiful dense and rosy foam that falls into a very white cord. The presentation of this Champagne is particularly spectacular.

Olfactory analysis

The first nose, rich and warm, offers us aromas of cherry, strawberry, peony, on a slightly "kirsché" and smoky background. After some aeration, the aromas evolve into more refined notes such as black currant, licorice, leaves and grilled meat. It is an intense and captivating nose that you will remember for a long time.

Taste analysis

The first impact to the palate is delicate and gains momentum. The effervescence blends completely in this dense and full-bodied dimension. The freshness acts in counterpoint to the vinosity and imperceptibly sets the pace. The expression is very aromatic on the palate (black currant, blackberry, strawberry liqueur) and the whole generates a wonderful texture that suggests a soft and thick velvet.

The final

The finish is very powerful and long (over ten seconds) and pure (without tannins or bitterness), which is rare in the Champagnes de Saignée family.

Verdict

This is a masterpiece, a perfectly successful Champagne Rosé de Saignée. An "author" wine that reflects the magnificent work in the harvest and in the cellar. It will be able to amaze and seduce even the most jaded.

Serving and food pairings

This Cuvée should be served in a wine glass between 12 and 14 ° C.

Its beautiful texture suggest some food pairings such as beef stew, roast duck, Asian noodles, satay or biryani chicken, mussels in foil, fish tagine ...

Nose of cherry, peony, strawberry, slightly smoky and kirsché then licorice. Superb palate, broad, very consistent, a velvety structure, incredibly aromatic. Extremely long finish. Atypical and magnificent style. A signature Rosé!

