fier ce fît
CHAMPAGNE



Sanchez-Le Guédard

Rosé de Saignée

Extra Brut
Pinot Noir 100%
Montagne de Reims - Cumières Premier Cru

Meat Soft cheese

Visual analysis

The presentation of this Champagne is particularly spectacular.
The colour is deep and appetising, like raspberry juice. It is adorned with a train of fine, lively bubbles.
When served, it generates a thick, rosy foam that falls back into a very white cordon.

Olfactory analysis

The first nose reveals candied cherry, concentrated grenadine, violet and liquorice aromas.
With aeration, the expression evolves towards more specific notes such as plum and lemon balm. This is an intense, bewitching nose that is hard to get enough of.

Taste analysis

The attack is fresh and sparkling, developing rapidly in amplitude. The effervescence then melts gracefully into a structure that is both consistent and voluminous.
The freshness acts as a counterpoint, subtly giving rhythm to the vinosity. The wine is remarkably aromatic on the palate, evoking notes of blackcurrant and blackberry. It is accompanied by extremely soft tannins that give it a dense texture, reminiscent of Chambray fabric.

The final

The finish is remarkably powerful and long, lasting over ten seconds.
It is also distinguished by its exceptional pure character, free of tannins and bitterness, a rarity among Champagnes de Saignée.

Verdict

A captivating Champagne Rosé de Saignée!
This organic Cuvée, born from the winemaker's passion and produced with the utmost respect for nature, embodies the essence of savoir-faire.
A great wine that reflects the magnificent work carried out during the harvest and in the cellar. A poetic wine that promises to seduce and delight the most demanding palates.
Cuvée certifié Bio

Serving and food pairings

This Cuvée is at its best in a wine glass, served between 12 and 14 degrees.
At the table, its tight, dense texture makes it particularly well-suited to dishes rich in flavour and texture, such as cured ham, a celeriac and spinach casserole with orange juice, a root vegetable tagine, entrecote steak, rib steak, squab, or smear-ripened cheeses.

Certified Organic Cuvée
Dosage: 5 g/lv - 1st fermentation: Inox 100%
- Malolactic: Oui
- Monocru: Cumières
- Harvest: 100% 2020