



## Sanchez-Le Guédard Rosé de Saignée - BIO

Extra Brut  
Pinot Noir 100%  
Montagne de Reims - Cumières

Dinner aperitif Risotto Pasta Meat

### Visual analysis

The presentation of this Champagne is particularly spectacular!

The color 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.

### Olfactory analysis

The first nose, rich and warm, offers us aromas of violet, liquorice, fruit liqueur on a slightly iodized background.

After some aeration, the aromas evolve into more refined notes such as black currant and strawberry.

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 graciously 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 creamy texture suggesting cashmere.

### 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.

Certified Organic Cuvée

Millésime 2018 \*NR

### 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 ...

Certified Organic Cuvée

Dosage: 5 g/lv - 1st fermentation: Inox 100%

- Malo: Oui

- Monocru: Cumières

- Harvest: 100% 2018