



Grongnet
Carpe Diem
Rosé de Saignée

Extra Brut
Pinot Noir 50% Meunier 50%
Côte des Blancs - Étoges

Meat Vegetables Cheeses

Visual analysis

The surprising ruby color of this Cuvée is of a fantastic intensity. The foam is colored even during the service. Effervescence then becomes discreet and creates a thin chain on the surface. The visual presentation of this Rosé de Saignée is spectacular.

Olfactory analysis

The first nose is intense.

We perceive first the black cherry but also the licorice, the quince jelly, the elderberry jam ...

After a few seconds of aeration, we notice a small smoky note, however it is above all the great balance of the expression that will draw our attention.

This Cuvée delivers us a powerful aromatic character, with a unique style.

Taste analysis

The initial impression on the palate is soft and vinous.

The body of the wine widely dominates the effervescence expression. We perceive the acid structure as well as a slight tannic structure, but both occur with elegance and in perfect harmony with the structure of the Cuvée.

The whole produces a luxurious velvety texture with aromas of pomegranate, blueberry, black currant ...

The final

The long finish (8 seconds of persistence), complex, sour, gives us back the aromas already perceived during the olfactory analysis (black cherry and smoky character).

Verdict

A Rosé de Saignée of rare intensity, combining expressive power with absolute finesse. Its deep ruby colour hints at its richness, while the bouquet reveals intense aromas of ripe morello cherry and wild berries.

On the palate, it impresses with the delicacy of its texture: the structure is present and generous, yet always accompanied by a silky and precise mouthfeel.

A powerful and noble Cuvée, expressing its refinement with balance and confidence.

Serving and food pairings

Served in a very wide flute at 10 degrees, this Rosé de Saignée will do wonders in a "pop up", relaxed, international and "bio-based" atmosphere where the cuisine is prepared live and welcomes all the flavors of the world .

This is a Champagne with significant structure, a bold fruit profile and a well-defined substance that make it particularly suited to the table.

It pairs naturally with a T-bone steak, thanks to its ability to support rich cuts of meat. With glazed or spiced pork, it resonates beautifully, enhancing the dish's sweet and aromatic notes. It is also an excellent match for duck à l'orange, where the wine's acidity balances the citrusy sweetness of the sauce.

Its versatility extends to dishes with Asian influences, such as yakisoba noodles, where freshness, fruit and structure come together harmoniously.

Finally, with pigeon served with black grapes, it creates a refined pairing in which the fruity and savoury elements of the dish interact seamlessly with those of the Cuvée.

A Rosé de Saignée that does more than accompany the dish – it plays an active role in the harmony of the pairing.

Dosage: 4 g/l
- 1st fermentation: Inox
- Malolactic: No
- Monocru: Étoges
- Harvest: 100% 2022

www.champagnefiercefit.com

