

CHAMPAGNE
**LECLERC
BRIANT**
Épernay, France



Rosé de Saignée

Singularity and temper

" Resulting from the Champagne know-how, the Rosé de Saignée offers a rich and vinous experience on notes of ripe red fruits."

BLEND AND ELABORATION

100% Pinot Noir
Maceration 2 days
Harvest 2014 – Bottling: July 2015
Disgorging from November 2020

Dosage : 4g/liter

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES



Eye : The Champagne has a luminous hue, with intense cherry-pink reflections and deep ruby-red tones in the glass.



Mouth : The Champagne develops a fruity structure underlined by an acidity of pomelo and berries. The whole lets appreciate an aromatic precision and a tactile accuracy.



Nose : The Champagne develops, on the first nose, notes of strawberry, blackcurrant and liquorice. The aeration reveals notes of cherry, raspberry and blood orange.



Pairings : It will enhance your cured ham dishes, land and sea dishes such as scallops with chorizo as well as your dark chocolate desserts.

CONDITIONING

Bottle

