

## Rosé de Saignée Brut

100% Pinot Noir

*This Rosé embodies eight generations of Drappier family heritage caring for our historic grape variety, Pinot Noir. The Champagne offers vibrant pink nuances and the aromatic fruity profile following a gentle maceration.*



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***Rosé de Saignée, it's the purity of summer fruit. It's Mummy coming back from the orchard, her apron full of cherries, strawberries and raspberries. - Michel Drappier***

The Drappier vineyard covers 100 hectares and constitutes the House's essential trump card. Since 1808 our family has used its skill to select parcels of land which are particularly well exposed and extremely rich in limestone. For the most part they are located around Urville, where Pinot Noir, the predominant grape variety, finds its loveliest expression and allows the production of very elegant, aromatic wines.

### Vinification of the Rosé de Saignée Brut...

- Jurassic Kimmeridgian limestone
- A sustainable and organic ethos
- Saignée Rosé
- 2 days of maceration
- Mechanical low-pressure presses
- Only first pressing (the "Cuvée") used.
- Use of gravity
- Natural settling
- Malolactic fermentation
- No filtering
- 5 % of the wines are aged in foudre
- Very low sulphites
- 30 months on the lees
- Dosage: 6 g/l

**Tasting notes:** Very well structured, with exemplary purity of red fruits. A striking Champagne on the nose offering sensations on the palate. Warm and santiny, lightly spiced with balanced hints of stone fryita thanks to a lovely freshness in the finish.

**Serving suggestions:** Ideal as an aperitif. Perfect with antipasti, salmon en papillote, grilled pink lamb, strawberry salad. **Serve at 45°F.**



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### Wine Spectator-92 Points

*A high-toned, racy rosé Champagne, with floral and herb aromas wafting through flavors of macerated raspberry, cherry and Marcona almond. Deeply hued and lacy in texture, with a lingering finish. Drink now through 2026. 500 cases imported. -AN \$72*

### Jeb Dunnuck-90 Points

*Assertive and vinous in its character, the NV Champagne Brut Rosé de Saignée pours a rich pink hue, with notes of ripe cherry, clove, and dried orange peel. On the palate, it is full and structured, with grenadine, blood orange, and toast. This commands to be served at the table and can stand up throughout the course of a meal with red meats and BBQ. Drink 2022-2032.*

**Also: Decanter-94 Pts, Wine Advocate-90 Pts.**