

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 soil of Urville
- Sustainable and reasoned farming
- Rosé de saignée, 2-day vatting
- Cold pre-fermentation maceration of destemmed grapes
- Very low-pressure plate press
- First press
- Gravity vinification
- Natural settling
- Malolactic fermentation
- Unfiltered and unclarified
- 5% of the wines aged in large wooden casks
- Low sulfite content
- Dosage: 5.5 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.



**VINOUS
91 POINTS**

NV Brut Rosé de Saignée is a pure Pinot Noir, intensely pink in hue, with a faint lift of dried mint and citrus on the nose. The palate brings apple and white pepper flavors, along with a smooth roundness, amplified by the frothy gentle mousse that complements the wine's generous style. While a little looser than usual, it finds focus on the finish. Disgorged: July 2025.



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