



# ROSE DE SAIGNEE PREMIER CRU 100% Pinot Noir

## THE TERROIR

A specific plot « le bas de moque-bouteille » from Dizy Premier Cru. Only Pinot Noirs with a high maturation and high concentration of acidity.

The harvest of 2012 was a very good harvest and we solely elaborate this cuvee when all the quality parameters and the sanitary conditions fully answer our quality requirements.

Alain Bernard was rewarded “Best young talent of the year” for this wonderful cuvee. We must emphasize the way and technics used to vinify the Champagne: a great maturation of the red skins (Pinot Noirs) before any other elaboration process.

## TASTING

To the eyes: A deep ruby-red robe with a delicate and fine necklace of bubbles (look-like white and brilliant beads). The effervescence is abundant and very persistent covering the whole surface of the glass. A brilliant light enlightening the robe.

To the nose: Aromatic and complex, this cuvee develops red fruit aromas (blackberry, wild strawberries, lollipop...), a light and delicate touch of pink-pomelo enhancing the whole range of aromas.

On the palate: The first sensation of freshness (due to a slight touch of citrus aromas), rapidly conveys much more developed aromas of mulberry and red fruits which end on a praline aroma. A long ageing on lees (3 years on lees, 8 months in stainless-steel vats) and a long lasting flavor in mouth makes a particularly dense and well-balanced wine deserving delicate and rich elaborated dishes.

## FOOD PAIRING

A wide panel of sensations will develop when served with: Young game (partridge, pigeons, deer), with cherries or chestnuts, mashed potatoes with fine slices of truffles.

For a dessert, it matches well with any red fruit composition or any red fruit salad with fresh green leaves. Perfect with a chocolate cake with crystallized cherries or candied fruits.

Temperature: 9°C/10°C

kept in cellars: no more than 3 years .