

#### LES BELLES CUVÉES

# Rosé de Saignée Brut

# An intense and atypical cuvée

Made from 100% Pinot Noir grown on selected parcels and then macerated at low temperatures for a very brief period, this beautiful wine reveals confident purity, beautiful length in the mouth and ripe red berry notes.



#### Tasting

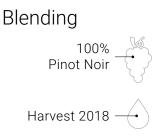
LOOK: Rich pink colour, dens and ruby's reflects.

NOSE: Powerful and ample with notes of black cherry and spices.

MOUTH: Very harmonious : freshness and greedy with a beautiful lengths. Notes of red fruits, raspberry and blackcurrant at the end of the mouth.

## Culinary alliances

This wine is perfect for aperitif and could be served with a magret de canard (duck breast) fried with raspberry vinegar.



## Technical characteristics & packaging

BOTTLED IN: March 2019

DOSAGE: DEGREE OF ALCOHOL: 12% Vol. 9g / liter Chardonnay liqueur

AVAILABLE IN:

- Bottle
- (75 cl)

CONSERVATION ADVICE: Bottles should be stored at a regular temperature between 10 and 15°C (50 and 59°F), away from light, in a dark and relatively humid place, 75% humidity is the ideal. AGEING POTENTIAL RECOMMENDED 1 to 3 years

service temperature 8°C

