

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.

Blending

100%
Pinot Noir

Harvest 2018

Technical characteristics & packaging

BOTTLED IN:
March 2019

DOSAGE: 9g / liter
DEGREE OF ALCOHOL: 12% Vol.
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 1 to 3 years
RECOMMENDED service temperature 8°C

CHAMPAGNE
DE
BARFONTARC