

## Les Chênes

VINTAGE 2020



### An intense, atypical cuvée

Made exclusively from Pinot Noir from selected plots, then subjected to a short, low-temperature maceration, this rosé de saignée with its deep colour will delight connoisseurs. It is long on the palate, with notes of ripe red berries.

#### Tasting

##### APPEARANCE

A bright, dense pink colour with ruby glints.

##### NOSE

Powerful and full-bodied with hints of black cherry and spices.

##### PALATE

Rich and full, with a lovely freshness that gives it a dynamic mouthfeel and a tasty finish with a persistent touch of blackcurrant and raspberry.

##### FRUITY



Fleshy  
& flavourful\*

#### Food and champagne pairings

Serve as an aperitif or with a meal such as roasted veal filet mignon with tomato confit and raspberry vinegar, simple roast lamb or Thai cuisine.

\*Fleshy: recalls fruit flesh, texture and consistency.  
Flavourful: its rich and flavourful texture is a delight to the palate.

# Les Chênes

VINTAGE 2020



VINTAGE 2020

PINOT NOIR 100%



2020 HARVEST

100%



SAIGNÉE 100%



**ORIGIN** BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

**DOSAGE** BRUT 9G / LITRE

**LIQUEUR** CHARDONNAY

**BOTTLED** MARCH 2021

**PRODUCTION**

○ 2 107 BOTTLES (75 CL) VINTAGE 2020

**ALCOHOL CONTENT** 12% VOL.

**AGEING POTENTIAL** UP TO 5 YEARS

**RECOMMENDED** SERVING TEMPERATURE 8°C

**STORAGE ADVICE** BOTTLES SHOULD BE STORED IN A COOL, DARK PLACE AT BETWEEN 10 AND 15°C, IN RELATIVELY HIGH HUMIDITY, IDEALLY AT 75%