

ROSÉ DE SAIGNÉE

Exceptional singularity



HB CHAMPAGNE H. BLIN DEPUIS 1947

PRESENTATION

The Rosé de Saignée reflects the mastered know-how of the saignée method. This ancient technique, rare in Champagne, makes it possible to obtain intense aromas by letting the skins of the grapes macerate with the juice, thus reinforcing the singularity of this exceptional vintage of terroir and gastronomy.

ELABORATION

The Blend : 100% Meunier

Terroir : Vincelles, plot selection of old vineyards

Dosage : 4 g/L (EXTRA-BRUT)

Ageing : 6 years

Fruity and powerful

SENSORIAL

To the eye: Deep pink. Many fine bubbles.

On the nose: Notes of red fruits (raspberry, strawberry) and black fruits (griottes with brandy, blackcurrant).

In the mouth: Linear with lots of freshness. The fruity and spicy notes give the wine elegance and refined complexity.

FOOD PAIRING

Pata Negra

Lamb tagine with pomegranates and coriander

Beef fillet Wellington

Black Forest Gateau

