



CHAMPAGNE FLEURY

En biodynamie depuis 1989



ROSÉ DE SAIGNÉE BRUT

History :

Using the bleeding method, often used in the production of red wine, this cuvée has evolved over the years to contain lower levels of dosage. A very drinkable Rosé Champagne!

Winemaking :

Pinot Noir 100 % Harvest : 2017

Age of the vines : 30 years

« Rosé de saignée » obtained by short maceration of the grapes before pressing.

Winemaking in thermoregulated tanks.

Malolactic fermentation

Dosage of liqueur : 2 g/l

Alcohol content : 12°

Tasting :

This wine has a bright ruby tinted color. With a delightful bouquet of fresh red fruits, blackcurrants and plum pie, the aromas combine both richness of vinosity with a delicate touch of sweetness on the end palate.

Aging capacity : Between 3 and 5 years.

Food pairing :

Vanilla blancmange with a raspberry compote
Sea Bream carpaccio with strawberry and lime
Scallops with caramelized leeks in Champagne and curry

Presentation :

 37,5 cl  75 cl  Magnum

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