



Champagne FRANCIS BOULARD & FILLE

a Sense for Nature



ROSÉ

ROSÉ DE SAIGNÉE

The **Rosé** Vintage Champagne is made using the technique called "Rosé de Saignée" (bleeding off) after a brief 10 to 12 hour maceration in order to obtain a greater extraction of aromas.

To find out more about Pink champagne "de saignée"...

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| WINE: | Rosé (pink champagne) |
| APPELLATION: | Champagne Vintage Extra-Brut |
| VINTAGE: | 2013 |
| TERROIR: | Clay and limestone terroirs from the Marne Valley and Massif de St Thierry. |
| COMPOSITION: | 50% Pinot Noir, 50% Pinot Meunier |
| DOSAGE: | 3 g/L |
| CERTIFICATION: | (organic conversion) |
| BOTTLE SIZES: | 75 cl bottle |

VINIFICATION :

A short maceration is given before pressing. The bleeding off is carried out when the scents of red fruits are adequately extracted, well integrated and in balance with the must. Spontaneous fermentation with indigenous yeasts. Vinification on fine lees in small aged oak barrels. Malo-lactic fermentation takes place. Unfined.

TASTING NOTES

A fine robe with salmon pink reflections. Red fruit and pastries on the nose. The mouth is broad in the mouth, with a fat texture and spicy hints. A rosé champagne that is full of personality.

SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, with cold meats, poultry, barbecued food, spicy cooking and salmon.

PRESS COMMENTS

- [Bettane & Desseauve 2020](#): **15.5 /20 (2012)**
- [R.V.F. "green" guide 2019](#): **16 /20** Editor's Choice
- [Gerhard Eichelmann](#): * * * *
- [Euvrard Garnier guide 2012](#): **16-17 /20**
- [GaultMillau guide 2011](#): **15 /20**

