



Wine Spectator



Champagne Brut Rosé de Saignée

Producer: Gremillet
Grape: 100% Pinot Noir
Alcohol: 12%

COLOUR

A genuine rosé with a pretty, deep pink, sun-drenched hue. Bright, luminous and limpid with fine, colourful, lively bubbles.

NOSE

The nose is a symphony of freshly picked red fruit that captivates the senses. On a joyful note it opens for us the gates to the garden of Hesperideria.

PALATE

The taste is lusciously fruity; each bubble seems to be a different berry that explodes on the palate like a musical note: first a cherry, then a raspberry and a red-currant, then a strawberry, a blackcurrant and even a blueberry...

The pleasures just goes on and on, this Champagne is like a perfumed kiss that makes you want to toast happiness, life and love.

FOOD PAIRING

I would serve this Champagne on its own as an aperitif, decorating the glass like for a fruit cocktail, but it will suit any kind of fantasy

SERVING TEMPERATURE

6°C

(indeholder sulfitter)

