



## Champagne Rosé de Saignée Extra Brut

**Producer:** Barfontarc

**Grape:** 100% Pinot Noir harvest of 2012

Grapes from selected vineyards and severe sorting at harvest

Manual sorting on the drain table, stemming, short maceration at low temperature

**Bottled** March 2013

**Sugar :** Extra Brut - 4,5 g/l

**Alcohol:** 12%

### Colour

Rather surprising and original, a very intense pink color.

### Nose

Intense, we discover pastry aromas and red fruit very ripe.

### Palate

Long finish, the morello cherry notes dominate.

### Food pairing

This unusual gourmet wine will delight the connoisseurs during a meal , an accompaniment to duck breast with cherries or dessert on a vanilla ice cream, slightly sweet vacherin.

### Serving temperature

9-10°C

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