

# Rosé Sauvage

## Tasting notes



*Perfect union between  
red and white wines...*

### DAZZLING

Its dazzling appearance brings to mind a shiny ruby. Its deep scarlet colour - almost poppy red - symbolising the perfect balance between strength and elegance, comes from the red wines of Les Riceys in the Aube department.

### ASSURED

In keeping with its colour, aromas of dark berry fruits pervade the senses. Imagine blackberry, blackcurrant and strawberry all scattered on a golden platter edged with mandarin orange and finished with exquisite traces of saffron.

### DEEP

Chardonnays from the Montagne de Reims come together with Pinot Noirs of Les Riceys in the Côte des Bar, the most southerly Champagne vineyard. The result is a deeply intense performance that engrosses you from the first sip. With an incisive attack, juicy berry fruits in the middle-palate, spiced and smoked notes in its stunning finale, this champagne is a mischievous delight. Ideal to be served with duck à l'orange and other red meat dishes.

50-55% Pinot Noir out of which 20-25%  
vinified as red wines  
30-35% Meunier  
15-20% Chardonnay  
10-20% reserve wines  
Dosage : 10 g/l