

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —



ROSÉ DE SAIGNÉE
PREMIER CRU

BLENDING

100% Pinot Noir from 2014

This wine personality reflects its origins – a Pinot Noir plot called « Les Chaillots » - and its winemaking process. After picking, grapes were not pressed but carefully destemmed to get a perfect maceration followed by an oak aging. Intense fruity and woody notes. This wine is worthy of your most beautiful dishes. Best served in a carafe, allowing the flavors to fully expand and develop.

TASTING COMMENTARY

A deep pink color with subtle brick-red glints. Champagne lovers will enjoy its expressive and complex nose (red fruits, flowers and wood). The vinous and ample mouth is balanced by a lively attack and a fresh finish.

DOSAGE

9 g/L

Available in bottles

