CHAMPAGNE

FOREST-MARIÉ

À TRIGNY

VIGNERONS DE GÉNÉRATIONS EN GÉNÉRATION



Rosé De Saignée
Premier Cru

Blending

100% Pinot Noir from 2012

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

vigneron indépendant

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