



ROSÉ DE SAIGNÉE BRUT NV



COUNTRY France

WINEMAKER Franck Vollereaux

REGION Champagne

GRAPES 100% Pinot Noir

BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle and pay homage, becoming a synonym for joy, happiness and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment. Vollereaux is one of the very few champagne wineries to use the traditional saignée method of maceration for its Ros Champagne, which involves bleeding off a portion of pink juice during red wine production (as opposed to blending red and white wine together). This process occurs after a short contact with the grape skins and seeds.

DESCRIPTION

COLOR: Intense raspberry; consistent fine bubbles.

NOSE: Initial aromas of red berries and crushed strawberry; after aeration, the nose reveals notes of fresh pastries and vanilla.

TASTE: Full bodied and round with subtle notes of red berries and a long finish.

VINIFICATION

Pinot Noir grapes are macerated via the traditional saignée' method, or "bleeding" off a portion of pink juice during red wine production. The juice spends three years on lees, more than twice the time required by appellation rules.

ANALYSIS

Alcohol: 12.5% TA: 3.8 pH: 3.18 RS: 9.2 g/L

SERVING SUGGESTIONS

This sparkling Brut Rosé is delightful on its own and goes perfectly with macarons.

BOTTLE SIZES

750 ml

