

SIMPLEMENT  AUDACIEUX

LOUIS DE SACY

CHAMPAGNE

À VERZY - FRANCE

Rosé de Saignée Grand Cru

75 % Pinot noir

25 % Chardonnay

100 % Verzy

Base 2015

Dosage 3 g/l

The Champagne displays a fluid, luminous and shimmering orange-pink colour, with salmon-pink highlights in the glass. It is crossed by fine and vivid bubbles providing for a lingering collar. The visual sensation indicates both richness and freshness.

The first nose evokes notes of peach, kumquat, redcurrant, pomelo, with fragrance of acacia. When aerated it evolves towards smells of rose, wet chalk, pear, raspberry, ample, strawberry, apricot, marmalade.

The approach in the palate is supple and fresh with a creamy and melted effervescence. The Champagne develops pulpy and light matter, sustained by an acidity reminding those of orange and pomelo. The middle mouth is orchestrated by chalky minerality that provides frankness, saltiness, joined by iodine and mentholated breeze delivering good freshness feel. Consideration for dosage allows you to appreciate this breath and the fruity smile all along the finish.

Rosé de Saignée Grand Cru is a Champagne that gives an aerial feeling, ready to share at tapas time as well as tenderness moment or for more gastronomic way. Enjoy your Champagne in a curved flute glass with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following food pairings:

- Toast of salmon rilette and blood orange
- Sea bream tartar and jelly of summer vegetables
- Langoustine, cherry tomato juice with chopped basil
- Rillettes of sardine with pomelo
- Gravlax salmon
- Cod fillet, crushed tomatoes and coriander
- Lasagne with salmon and spinach
- Grilled red mullet and small vegetables
- Sole fillet, reduction of clementine juice
- Parma ham
- Carpaccio of beef and Timut pepper
- Tomme from sheep milk and Espelette pepper
- Whipped past of soft ripened cheese and strawberry jelly...

