

CHAMPAGNE  
**Ernest Remy**  
*Grand Cru à Mailly-Champagne*



*In the autumn, the smell of red fruits fills the vat room !  
It is time to produce the Saignée, plunging the wine rake into the grapes macerating from a single year. The garnet-coloured must is finally released...*

## ROSÉ DE SAIGNÉE 2011

Brut 100 % Pinot Noir Grand Cru

### Blend

100 % Grand Cru produced with grapes from a single harvest to reflect their unique characteristics.

### Grape variety

100 % Pinot Noir from Grand Cru plots over 40 years old, the oldest in our vineyard.

### Harvest

Manual harvesting and selection of the finest grapes.

### Production of our Rosé de Saignée

When the grapes arrive in the fermenting room, they are carefully tipped into the destemmer. Little by little, they fill the vat with their black mass, ready for cold skin maceration. Roughly three days later, the musts turn a beautiful garnet-red colour. It is then time to release the juice into the fermentation vat.

The moment has arrived to create our Saignée. In boots and overalls, the winemaker climbs into the top of the vat. Armed with a wine rake, he outlines a Y-shaped trench, the Saignée, to divide the mares into three parts: this allows the juice to escape more freely, running through the open door of the vat. A special nectar is then collected, the famous free-run juice, with its inimitable aromas and limited quantity.

### Cellar ageing

Minimum of 48 months in our vaulted limestone cellars.

### Dosage

6 g of sugar per litre.

### Tasting

The robe's beautiful red currant colour reflects its rich palette of flavours. The nose reveals delicious notes of wild strawberry and raspberry. On the palate, stunning freshness and a delicate bouquet of small red fruits rival a superb and long finish on the floral aromas of violets

### Food and wine pairing

As an aperitif, with melon, shellfish, grilled lamb, curry, goat's cheese, fresh ewe's cheese, or a citrus fruits salad...

### Bottles and packaging

75 cl bottle and 150 cl magnum.  
Box of 6 bottles or 3 magnums.

