



GRAPE VARIETY

MEUNIER (50%) - PINOT NOIR (~30%)
CHARDONNAY (~20%)

WINEMAKING

Base 2022
Vinification in stainless steel
No malolactic fermentation
Tirage capsule
Dosage 21 g/L (Sec)

CELLARING POTENTIAL

Ready to drink (+4 years)

INSPIRATION

COLLECTION

SATYNE

ROSÉ - SEC D'ASSEMBLAGE

This Sec rosé stands out for its silky texture, tender roundness and indulgent fruity aromas.

Vinified in stainless steel and aged on lees in bottle, it offers a velvety mouthfeel, lifted by fine bubbles and subtle notes of wild berries and florals.

Fil Rouge

SMOOTHNESS

TASTING NOTES

APPEARANCE is intense salmon-pink with copper reflections and a delicate, caressing foam.

NOSE is subtle and refined, with aromas of blackcurrant buds, wild strawberries and a soft floral nuance.

PALATE is gourmet and smooth, evoking strawberry jelly and ripe wild berries, with a tender and silky finish.

A round, melting, and charming rosé.

PAIRING & MOMENTS

Ideal with sweet-salty fusion dishes or bold gourmet moments.

Perfect from aperitif to dessert.

Pairs beautifully with duck spring rolls and sour cherry dip, or a strawberry carpaccio with citrus zest.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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