

CONFIDENTIELLE

— COLLECTION —

SAIGNÉE

Rosé de Saignée · 100 % Pinot Noir · Brut

Saignée is a tribute to the raw intensity of Champagne Pinot Noir, vinified in its purest and most expressive form: skin-contact maceration.

This rosé de saignée, born of short skin contact and aged in an ovoid concrete egg, delivers a dense, vibrant structure that balances tannic presence, saline freshness and chalky tension.

A confidential cuvée shaped like a Champagne red wine dressed in fine bubbles.

Fil Rouge

POWER

TASTING NOTES

APPEARANCE is a deep ruby red, surprisingly intense for a rosé — a mark of precise extraction.

NOSE opens with powerful notes reminiscent of red wine lees, revealing a blend of red and black fruits (black cherry, blackberry, currant), layered with a touch of blood orange.

PALATE is bold and fleshy, led by black cherry, cracked pepper, and a lingering mineral vibration.

A sharp, profound, and mouthwatering wine of character.

PAIRING & MOMENTS

Perfect for autumn dishes or refined game with a fruity twist.

Shines with earthy or lightly caramelized preparations, or even sweet-savoury pairings.

Pairs beautifully with wild boar terrine, black cherry compote and toasted rye bread.

GRAPE VARIETY

100 % Pinot Noir
Plot « Les Accaties » — Fleury-la-Rivière

WINEMAKING

Harvest 2020
Short skin maceration (rosé de saignée)
Gentle pressing and natural vinification
Aged entirely in ovoid concrete egg
No malolactic fermentation
Tirage with capsule
Dosage Brut: 7 g/L

CELLARING POTENTIAL

Ready to drink now
Will evolve beautifully for 5 to 7 years

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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