

GR

G. RICHOMME

CHAMPAGNE

L'ÉGRAPPÉE

Rosé de Saignée – Brut

Vieilles Vignes (Old Vines) – Selected Plot



Arrived to destination and freed from grape clusters to come alive in an atypical way. Thanks to a maceration process called 'saignée', berries start to split and juice changes colours to release a mineral and fruity force. L'Égrappée? An original rosé but definitely not a new born with such ageing and reserve Pinot Noir wine. Its wisdom will find its place alongside with sophisticated dishes.

BLENDING AND WINEMAKING

- Grape Variety : 100% Pinot Noir
- Tête de cuvée – 2015 harvest
- Terroir : Barbonne-Fayel
- Plot : Les Grands Macrets
- Temperature-controlled stainless steel vat
- Bottling : 2016
- Dosage : 6 g/l
- Drinking Temperature : between 6°C and 8°C

To the eye, its coppery salmon robe with orangey tints reveals quite a subtle effervescence.

Its bouquet is characterised by aromas of fruit brandies, notes of grenadine, oranges and candied mandarins. Its mineral and flinty universe is supported by a backdrop of spices, cloves and tobacco.

It is fruity and generous on the palate. Notes of raspberry and candied strawberries give way to notes of gingerbread and tropical fruits.

FOOD AND WINE PAIRING

- Black pudding, rabbit curry, beef bourguignon, game with wine sauce
- Salmon rillettes

AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl) – Brut