

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'Egrappée? 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 harvest 2020
- Terroir : Barbonne-Fayel
- Plot : Les Grands Macrets
- Temperature-controlled stainless steel vat
- Bottling : 2021
- Dosage : 6 g / l
- Drinking Temperature : between 6° and 8°

To the eye, this champagne has a pale orange-pink colour with copper pink reflections. It generates a light and ephemeral foam.

The first nose is delicate and eloquent, expressing notes of flint, apricot, passion fruit, orange, strawberry, and orange marmalade.

As it opens, it adds to the pleasure of nectarine notes, pepper, gooseberries, almonds, cherries, peony and saffron.

On the palate, the wine reveals a radiant orange acidity. The chalky terroir offers franchise, with salinity and lengthening to the palate in a fruity resonance. The richness is pulpy and balanced by shades of flint clay that provide spicy and smoky characteristics.

The finish vibrates to the sound of these notes, extending the salinity and the persistence of its fruity aromas.

FOOD AND WINE PAIRING

- Smoked salmon with dill mascarpone
- Snacked scallops with Espelette pepper

AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl) – Brut

