



CHAMPAGNE

— ALAIN —  
NAVARRE

# The Rosé de saignée Demi-sec Cuvée 100 % Meunier

This Champagne pairs beautifully with desserts such as strawberry charlotte or clafoutis, and it also complements chocolate-based dishes.

## Winemaking :

The grapes undergo total de-stemming and a maceration period lasting 24 to 48 hours, followed by a gentle pressing. The color is derived through this maceration process, allowing the wine to achieve its characteristic hue. The dosage liqueur, composed of aged wines and cane sugar, is matured in oak barrels, adding depth and complexity to the final blend.

## Tasting Notes :

**Appearance :** The Champagne presents a luminous and quite dense rich raspberry pink colour enhanced by orange-pink reflections. Fine, lively bubbles indicate a wine that is both rich and fresh.

**Nose :** A blend of candied red fruits (strawberry jam, currant jelly, fruit paste, black cherry) fills the nose, with a delicate touch of violet adding a floral nuance.

**Palate :** Indulgent and playful, the red fruits express themselves joyfully on the palate. The sensation is light and refreshing, without overwhelming the taste buds.

## Format Available :

- Bottle : 75 cl (white bottle)



## Enology

<b>Terroir</b>	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
<b>Dosage</b>	Demi-sec (33 g of sugar per liter)



100% Meunier



[www.champagne-navarre.fr](http://www.champagne-navarre.fr)

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