



CHAMPAGNE

— ALAIN —
NAVARRE

The Rosé de saignée Brut Cuvée 100 % Meunier

This is a cheerful wine for sunny days, perfect for serving as an aperitif with a platter of cold cuts or rillettes on toast, ideal for a dinner aperitif.

Winemaking :

The grapes undergo total de-stemming and a maceration period lasting 24 to 48 hours, followed by a gentle pressing. The color is obtained through this maceration, allowing the wine to take on its characteristic hue.

Tasting Notes :

Appearance : The Champagne is dressed in a luminous and flowing colour of strawberry pink, with reflections ranging from rose-orange to copper pink. Fine, lively bubbles create a persistent bead, indicating a fresh and nuanced wine.

Nose : A captivating bouquet of candied red fruits (strawberry jam, currant jelly, fruit paste, black cherry) envelops the senses, with a delicate hint of violet in the background, adding a floral note.

Palate : The mouthfeel is indulgent and playful; the red fruits express themselves joyfully, offering a light and refreshing sensation that doesn't overwhelm the palate.

Format Available :

- Bottle: 75 cl (white bottle)

Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut (5 g of sugar per liter)



100% Meunier



www.champagne-navarre.fr

14 rue de la Marne - 02850 PASSY-SUR-MARNE - FRANCE

Tél. +33 (0)3 23 70 35 12 Port. +33 (0)6 20 33 19 98 Email. leflorentin@champagne-navarre.fr