

Rose De Saignée Brut NV

BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle, and pay homage, becoming a synonym for joy, happiness, and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant, and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment.

WINEMAKING & AGING

Pinot Noir grapes are macerated via the traditional saignée' method, or "bleeding" off a portion of pink juice during red wine production. The juice spends three years on lees, more than twice the time required by appellation rules.

TASTING NOTES

Intense raspberry; consistent fine bubbles. Initial aromas of red berries and crushed strawberry; after aeration, the nose reveals notes of fresh pastries and vanilla. Full bodied and round with subtle notes of red berries and a long finish.



750ML



ORIGIN

Champagne AOC, Champagne, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, TA: 3.8, RS: 9.2, Ph: 3.18,
Closure: Cork

WINEMAKER

Franck Vollereaux



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