

PRESTIGE CHARLES ROSÉ DE SAIGNÉE MILLÉSIMÉE

A wine worthy of its vintage, open, rich and sunny...

The emblem of this champagne, the rose, perfectly describes its character. Its flavours are as well ordered as beautiful petals, and it develops as a rosebud blooms. The taste ranges from silky to velvety-smooth, like the soft caress of rose petals.

► Technical notes

Prestige Charles Rosé de Saignée millésimée Premier Cru is made of 50% Pinot Noir and 50% Pinot Meunier from Chigny-les-Roses, Premier Cru from the Montagne de Reims.

Dosage: about 8 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 2 to 3 years.

► Qualities and characteristics

The colour is a soft pink salmon colour, orangey with bright pink highlights.

The aroma slowly reveals floral and citrusy notes, lemon and orange peel, with a tart side and noble vegetable notes, flower buds. It gives a soothing impression of delicate harmony.

On the palate, all the promises of the aroma are kept and further developed, complexly and with delicacy. Berries, red currants and black currants, blackberries, jams and even stewed fruits combine with a graceful, silky textured body. The near-perfect balance holds firm all the way to the long, sensual finish.

► Fine cuisine pairings

The magical match is salty, heady and fresh – duck with cranberries. The fruity accents in the body of the champagne bring out the tartness of the sauce, making the dish a brilliant success.

► Available in bottle.

► Awards

Jancis Robinson 2016 : 16.5/20

Gault & Millau : 14.5/20

