

**PRESTIGE
CHARLES GARDET
ROSÉ DE SAIGNÉE
MILLÉSIME 2011**

Very singular cuvée to our House, this “saignée” is coming from Premier Cru vines of Chigny-les-Roses. For this vintage 2011, it will notably express itself by its strength in red fruit notes.



Grapes & Origin

-  Pinot Noir - 50%
-  Pinot Meunier - 50%

Origin: *Premier Cru Chigny-les-Roses*

Saignée

Maceration of the Pinots Noirs and Meuniers together in concrete tanks together (max 48 hours)
Racking of the coloured juice, called “saignée”

Fermentations & Ageing

In stainless-steel tanks
Alcoholic fermentation, malolactic fermentation,
Matured for 4 months
+ Bottle-aged on lees for at least 6 years
+ minimum 3 months after disgorgement before shipping

Dosage Brut: 6 g/L

From a liquor made out of the same wine and cane sugar

The Vintage

Weather	Warm and dry spring; humid summer oscillating between cool and hot temperatures.
Harvest	Beginning: August 25 th in Chigny-les-Roses, spring sped up the cycle. Conditions: Cool and sunny weather. Characteristics: Unusual, but the village’s Pinots brought excellent sugar levels and perfect maturity.
Summary	One of the earliest harvest in history, few vintages 2011 were made, but in Chigny-les-Roses the good quality encouraged elaborating a promising saignée.

Tasting

Optimal serving temperature: 8 to 10°C (46 to 50°F)

Colour Deep pink with redcurrant glows.

Nose Notes of candied cherries and spices (pepper, liquorice, medicinal herbs); Floral hint (blackcurrant bud), Impression of delicacy and harmony.

Taste Fresh and vivid start; Structure and velvety impression; Aromas of ripe strawberry coulis and red berries (redcurrant, blackcurrant, Morello cherry); Silky texture, holds itself with a nice balance; long and sensual finish.

Fine Cuisine pairings

*Duck in cranberry sauce, Roast veal and blood orange jus.
With an old Gouda cheese. Dark chocolate ganache and raspberry tart*

Bottling data

Bottling date: January 2012
Container types: bottles
Initial closure : crown cap

Shipping & cellaring

Final cork (after disgorgement) :
Diam technology cork
Post-shipment cellaring : Ready to drink, can be kept in cellar conditions for up to 3 years.

Awards

Gault & Millau (2020) : 16/20
IWSC 2020: Bronze Medal
Decanter 2020: Bronze Medal

