

**PRESTIGE
CHARLES GARDET
ROSÉ DE SAIGNÉE
MILLÉSIME 2012**

Very singular cuvée to our House, this "saignée" is coming from Premier Cru vines of Chigny-les-Roses. For this vintage 2012, 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

After several months of trying weather, of a relentless struggle against the vagaries of the climate, the weather changed sides in mid-July. It became hot and dry, in short, summery! And the ripening process took advantage of this. It started in mid-August with a sustained and regular dynamic until the harvest.

Harvest

The harvest took place in a calm and serene atmosphere.

Summary

The harvest is over. They ended as they began: calmly and without haste. The word that is on everyone's lips is "exceptional".

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

