



Depuis 1895

PRESTIGE CHARLES GARDET ROSE DE SAIGNEE Millésime 2014

A cuvée unique to our House, this «saignée» is crafted from our Premier Cru vines in Chigny-les-Roses to create this 2014 vintage. This Saignée expresses itself particularly through its power of red fruit.



Grapes & Origin

 Pinot Noir	-	50%
 Meunier	-	50%

Origin: *Premier Cru Chigny-Les-Roses*

Saignée Method

Maceration of the Pinot Noirs & Meuniers together (24 to 48 hours) in vats.

Racking off of the tinted juice, known as «saignée» (bleeding).

Fermentations & Ageing

In stainless steel tanks

Alcoholic & malolactic fermentations, ageing for 4 months.

On lees in bottle for at least 6 years

Then, another minimum of 3 months ageing after disgorgement before shipping.

Dosage Brut: 6 g/L

From a liquor made out of the same wine and beet sugar.

Vintage Specificity

Weather

Contrasted: autumn and winter were mild and rainy, followed by a very dry, warm and sunny spring. July and August, however, were marked by heavy rainfall, with a particularly cool August.

Harvest

Start: early September in the Montagne de Reims.

Conditions: ideal in terms of warmth and sunshine.

Characteristics: the grape bunches showed exceptional weight, with beautiful grapes.

Summary

Overall, this warm year, punctuated by climatic contrasts, was both complex and surprising. It gave birth to fresh, lively wines full of character, while offering very satisfactory yields.

Tasting

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

Appearance deep, with redcurrant highlights.

Nose Initially reserved, it gradually reveals aromas of cherry and almond, stone fruit and enticing gourmand notes.

Palate A fresh attack on fruit notes. A very smooth, almost creamy palate. Intense aromas of candy cherry (morello type). Lovely length on the palate. A sweet finish.

Food Pairings

Both fruity and generous, this champagne pairs wonderfully with red fruit desserts (morello cherry tart, cherry clafoutis) or blue-veined cheeses such as Bleu or Fourme d'Ambert, whose sweetness contrasts with the wine's slightly tangy character. For a bolder touch, it will also enhance spiced duck dishes or pan-fried foie gras, where its fruity character and roundness will balance the richness of the flavours.

Bottling data

Bottling period: 14 January 2015.

Sizes: bottles (3058 bottles).

Initial closure: crown cap.

Shipping & cellaring

Final cork (after disgorgement): Diam technology cork.

Postshipment cellaring: Ready to drink, can be kept in cellar conditions.

Awards

