

Champagne Brut Rosé de Saignée

José Dhondt



LOCALITY: FRANCE – Champagne – Côte des Blancs

APPELLATION: Champagne

GRAPE VARIETY: 100% Pinot Noir

WINEMAKER: Marie Dhondt

VINEYARD: Single vineyard of 25-year-old vines. Located in *lieu-dit La Côte aux Lièvres*, mid-slope in Saudoy near Sézanne.

VITICULTURE: Sustainable and HVE certified. Farming techniques include managed grass growth and composting with bark between rows. Chablis pruning.

WINEMAKING: Saignée method: the pink juice is “bled” off after a short maceration with the Pinot grapes skins in stainless steel vats. 12-24 hours *cuvaison*. Fermentation for three weeks. Complete malolactic conversion.

AGING: Aged for 2 years on lees.

BOTTLING: Filtered. Disgorged 4 times a year. Dosage: 8 g/L.

