



Jean  
Vesselle

## ROSE DE SAIGNÉE

The unique qualities of our Rosé de Saignée are obtained from a short maceration process.

This method involves leaving the grape juice in contact with the grape skin for 24 - 48 hours, (depending on the year) to obtain a strong colour. This process allows us to obtain a more intense colour, with more refined aromas of red fruits compared to a rosé obtained from blending.

A wine that will capture your heart, to be enjoyed with that special someone. Surprisingly delicious with a combination of "Mortadella salami and strawberries", an absolute delight with Italian charcuterie. It also complements salmon or quail in a cherry sauce.



Grape Variety: 100% Pinot Noir

Maturation: Minimum of 2 to 3 years

Dosage : between 8 and 9 g of sugar / litre (Brut) (grape sugar)

CHAMPAGNE  
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