



GRAPE-TO-GLASS

wines worth sharing

Drappier Rosé De Saignée Brut NV

Grape Varietal:	100% Pinot Noir
Growing Region:	Urville - France
Owner / Chef de Cave:	Michel Drappier - *(7th Generation)



The family for some time, have been dedicated to natural practices and low intervention vinification, which produce pure, expressive aromas, natural colours and elegantly textural wines. Drappier is also one of the few Champagne Houses to make their rosé wine by the Saignée method, with the colour, aromas and palate flavours coming from just 2 days of gentle cool skin contact, before being gravity drained off and natural settling, then vinification allowed to begin.

Saignée Method - (a gentle first pressing off the red grapes, as the default method, is to add a small portion of red wine to the blend before secondary fermentation). Saignée Champagnes can have a richer character which makes them particularly ideal when served with cuisine.

The juice went through malolactic fermentation, with no filtering. A portion of the wine was aged in used oak foudres, with minimal low levels of sulphites and aged for 30 months on its lees. In pursuit of authenticity and typicity, the Drappier family use the lowest possible levels of sulphur in their cuvées.

An appealing vivid Rosé style with a persistent medium-sized bead articulating on both the nose and seamless traversing onto the palate vibrant and expressive summer red fruits, like wild raspberries, cherries, violets, lavender and a deft allspice note. This Drappier 'Saignée' Rosé is a well-structured style of Champagne, with a charming depth of character, with an elegant textural nuance and its house signature of receiving only a light dosage, which ensures a refreshing mouthfeel, so you can enjoy those bright summer fruits on the finish. *Treat yourself - this wine is definitely worth sharing.*

This Drappier Rosé De Saignée Brut NV has 12% Alc./Vol. - with a dosage of 6g/L - *(no added sulphur). Chill gently and served in a generous tulip shaped glass at around 8°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; plus, it will hold for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with fresh crayfish, lobster, prawns, ceviche salmon through to smoked salmon, tuna steaks, shellfish paella, pomegranate dressed salads and strawberries on pavlova - *enjoy.*

A Saignée Rosé Champagne with a charming depth of character.

