



**PRESTIGE
CHARLES GARDET
ROSÉ DE SAIGNÉE**

Very singular cuvée to our House, this “saignée” is coming from Premier Cru vines of Chigny-les-Roses. For this vintage 2013, it will notably express itself by its strength in red fruit notes.



Grapes & Origin

 Pinot Noir - 50%

 Meunier - 50%

Origin: *Premier Cru Chigny-les-Roses*

Saignée

Maceration of the Pinots Noirs and Meuniers together in concrete tanks together (24 to 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

Made from a liquor and cane sugar

The Vintage

Weather

Cold winter and spring; unusually cool temperatures until the end of June; hot and sunny summer, with occasional thunderstorms; cool and humid in September.

Harvest

Start: Late. Around October 1st in the Montagne de Reims.

Conditions: October is here, mild at the beginning then becoming colder.

Characteristics: Nice fruits resulting from a slow maturation.

Summary

A particularly cool year like Champagne do not see a lot anymore. Very qualitative, grapes are lively with a great sour side.

Tasting

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

Colour Deep pink with redcurrant glows.

Nose The nose opens with aromas of bitter orange, nuanced by gourmet notes reminiscent of pastry (frangipane, hazelnut, a light buttery touch). Notes of Amaretto and strawberry jam complete this harmonious ensemble.

Taste The attack is fresh, never overwhelming the palate. The structure is well-defined, supported by delicately powdered tannins. The jammy flavours of morello cherries and strawberries persist, while citrus notes, notably kumquat, add a touch of exoticism. Beautiful length on the palate.

Fine cuisine pairings

Duck with lingonberries, Roast veal with blood orange jus. Served with aged gouda. For a sweet note, a tart with dark bitter chocolate ganache and raspberries, the classic strawberry tart, a panna cotta with red berry coulis, or some little financiers.

Bottling data

Bottling date: 16 January 2014

Container types: bottles (2977 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

