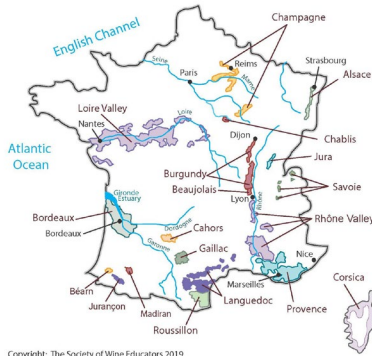




Chateau De Borsault

Champagne Le Rose de Saignee

Major Wine Regions of France



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Varietal:

Soil: Chalk, limestone and fossilized seashells,

Elevation:

Dosage: 7 cl / 750ml

Appellation: Champagne

Alcohol %: 12.5

Residual Sugar: gr / liter

Practice:

Acidity: gr / liter

Production: cs

ph:

Acidity: gr / liter



Tasting Notes: With its red fruit, cherry, raspberry and redcurrant aromas, the Rosé de Saignée of Champagne Château de Boursault is clear, sophisticated, balanced with a long-lasting taste.

Winemaking: Unlike blended pink champagne, Champagne Rosé de Saignée is achieved by allowing the musts to briefly macerate with the skin of the grapes. The natural pigments contained in the skin of black grapes will then color the juices by enriching them with their natural extracts.

Food Pairing: It will accompany you perfectly from aperitif to dessert.

Accolades

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