



CHAMPAGNE
**MAURICE
GRUMIER**

LES ROSIERS “Saignée” - Extra-Brut

A plot of land « Les Rosiers », a grape variety « Le Pinot Noir' and only one vintage gave birth to this unique and exclusive champagne.

This rosé takes its substance and its fruity flavour from a short maceration (la saignée) of the juice with the grapes skin.

This very rare method in Champagne produces more winy and complex rosés devoted to the table. This champagne developed for the table will perfectly go with a stuffed capon. Fruit desserts are perfect agreements for it.



Specification sheet of this Champagne :

Grape variety : Pinot Noir 100%

Vintage : Venteuil, Plot of land « Les Rosiers »

Blending : Year 2016

Vinification : skin maceration for 40 hours and vinification in barrels, no malolactic fermentation, non-clarified , no filtration

Bottling : April 2017

Disgorging : 3 months before marketing

Dosage : 4g/l

Gault et Millau: 16/20

Eichelmann Champagne guide : 92/100

Bettane & Desseuve : 15/20

Guia Melendo del Champagne : 90/100

Guide Hachette : ★

Robert Parker : 89/100

Wine Enthusiast : 89/100



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