

# ROMANCE Rosé de Saigné Premier Cru



**Composition:** 100 % Pinot Noir,  
Origin of grapes: Mainly Mareuil/Ay and  
Mutigny (1er Cru) and some Ay (Grand Cru)

**Vinification:** Made by “saigné” (bleed off), it  
is not a blend of white wine with red wine.  
Grapes are not pressed but crushed and it  
macerate till we get the colour we want,  
usually 24h with 2 remontages (pump over)

**Dosage:** Brut (12,0 g/l)

**Vintages:** Rosés de saigné are vintage. I do not  
know someone having rosé de saigné as  
reserve wine... But the vintage can only be printed after 3 years ageing down  
cellars. That explain why we may have shortage waiting the anniversary date.

*Rare! Made the authentic way, direct from the skin.*

*We use very mature grapes from old vineyards for aromas, and young ones to keep  
some freshness and vivacity. We process as red wine making but the maceration is  
shorter, 1 night only instead of 5 days at least for red wine. Colour and aromas are  
inconstant from one year to another of course, that is vintage effect, but we are sure  
to get more authentic red fruit flavours.*

*It is a very aromatic wine to enjoy with cherries or strawberries dessert or at its best  
to sip along a swimming pool or in a Jacuzzi.*

