

# ROSÉ DE SAIGNÉE 2018

Exceptional singularity



HB  
CHAMPAGNE  
**H.BLIN**  
DEPUIS 1947

## PRESENTATION

The Rosé de Saignée 2018 reflects the mastered know-how of the saignée method. This ancient technique, rare in Champagne, makes it possible to obtain intense aromas by letting the skins of the grapes macerate with the juice, thus reinforcing the singularity of this exceptional vintage of terroir and gastronomy.

## ELABORATION

**The Blend:** 100% Meunier

**Terroir:** Vincelles, plot selection of old vines

**Dosage:** 4 g/L (EXTRA-BRUT)

**Ageing:** 7 years

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*Fruity and powerful*

## SENSORIAL

**To the eye:** Deep pink. Many fine bubbles.

**On the nose:** Notes of red fruits (raspberry, strawberry) and black fruits (griottes with brandy, blackcurrant).

**In the mouth:** Linear with lots of freshness. The fruity and spicy notes give the wine elegance and refined complexity.

## FOOD PAIRING

Pata Negra

Lamb tagine with pomegranates and coriander

Beef fillet Wellington

Black Forest Gateau

