



# Champagne, Champagne Lagille, La Garenne -Rose de saignee, AOC Champagne, Effervescent Brut Nature Rosé

AOC Champagne, Champagne, France

Located in Treslon, Champagne Lagille is family estate of 7 hectares, started in 1818, and run today by Vincent Lagille and his sister Maud Lagille. Their vineyard, mainly planted in Pinot Meunier, is in organic conversion since 2020 and is within walking distance of the cellar, enclaved in a natural circus (rather rare in Champagne!).

### **PRESENTATION**

This Rosé de Saignée is a project that I shared with Claire, my sister. It was really her project. And we put it in place. The particularity of a Rosé de Saignée is the difficult work on the colour. Unlike a so-called rosé by assemblage, the color is obtained by macerating the grapes, not by adding red wine. You have to be incredibly precise. A little too much or too little, and the result is different. Not only for the result of colour, but also for the organoleptic level. This is a demanding cuvée, and a real proposition. "

# **TERROIR**

Clay and limestone

# WINEMAKING

Vinification in barrels, aged for 3 years on lees in bottle, before disgorging. 100% vintage 2018, not declared as a vintage.

Dosage: 2 g/L

#### **VARIETAL**

Pinot meunier 100%

Contains sulphites.



#### AGEING POTENTIAL

Enjoy all year long

**TASTING** 



