



Hervy-Quenardel  
Rosé de Saignée  
Grand Cru  
Millésime 2018

Brut  
Pinot Noir 100%  
Montagne de Reims - Verzenay Grand Cru

Sushi Fish Vegetables Red fruits Low sugar dessert

### Visual analysis

This Cuvée Rosé de Saignée is salmon colored.

Faded by light red reflections, it offers us, with a very fine effervescence, a harmonious and very classic presentation.

### Olfactory analysis

The first nose is very appetizing and we discover aromas of strawberries and saffron. Then the expression opens up with delicious aromas of mallow, grenadine, gravy and musk. The chalk makes itself felt as well.

After ten minutes of aeration, a floral bouquet unfolds with a touch of strawberry juice.

This is a nose very mineral and fruity that combines refinement and complexity.

### Taste analysis

The initial impression on the palate is smooth and well accompanied by a fused effervescence. The beautiful crispness of the wine rapidly shows up.

The body of the wine contributes to the harmony of the whole, each element finding its place perfectly, from the attack to the finish, making us appreciate the beautiful velvety texture of this Rosé de Saignée.

### The final

Very long, between 8 and 10 seconds of persistence, and marked by aromas of lemons, cinnamon and cherries.

It fades leaving us an impression of purity and a hint of elegant acidity.

### Verdict

Modern and delicious, this Champagne Rosé de Saignée celebrates the concept of purity!

This Cuvée with its fruity and mineral character leaves an impression of tenderness, balance and roundness with a texture that is smooth, velvety and caressing.

Millésime 2010 \*NR

### Serving and food pairings

A Cuvée that will be at ease in a ample flûte glass at a temperature between 8 and 10°C and particularly seductive in the context of a romantic dinner.

A salad of tomatoes and strawberries with balsamic vinegar or, rather turned towards the sea, it will deserve the company of fatty fish in sauce, salmon or cod, or sushi. It can also be tried on a dessert with very little sugar.

Dosage: 8 g/l  
- 1st fermentation: Fûts 100%  
- Malo: Non  
- Monocru: Verzenay  
- Harvest: 100% 2018