fier ce fît
CHAMPAGNE



Hervy-Quenardel

Rosé de Saignée
Millésime 2022
Grand Cru

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

Aperitif 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

Extremely seductive for a romantic dinner, this Rosé de Saignée pairs beautifully with sushi, marinated salmon, tuna tataki or fresh strawberries.

Modern and delicious, it celebrates purity through a velvety, caressing texture and a luminous balance between fruit and minerality.

Serving and food pairings

Extremely seductive alongside a romantic dinner, this Rosé de Saignée is best served in a generously shaped flute at the ideal temperature of 8 to 10°C, to highlight its aromatic intensity and colour depth.
Excellent with a tomato and strawberry salad dressed with balsamic vinegar, it also pairs naturally with delicate seafood flavours: seared or marinated salmon, herb-roasted turbot, fish in a light sauce, tuna tataki, sushi or sashimi with subtle aromas. These preparations enhance the freshness and structure of the wine without overwhelming its intensity.
To finish, it accompanies with elegance a dessert that is almost sugar-free, such as fresh red berries, marinated strawberry slices or a crisp, neutral pastry.
Essential preparations that allow the wine's tension and purity to fully shine through.

Dosage: 8 g/l
- 1st fermentation: Fûts 100%
- Malolactic: No
- Monocru: Verzenay
- Harvest: 100% 2022