



Grongnet  
**Carpe Diem**  
**Rosé de Saignée**

Extra Brut  
Pinot Noir 50% Meunier 50%  
Côte des Blancs - Étoges

Game Meat Vegetables Cheeses

### Visual analysis

The surprising ruby color of this Cuvée is of a fantastic intensity. The foam is colored even during the service. Effervescence then becomes discreet and creates a thin chain on the surface. The visual presentation of this Rosé de Saignée is spectacular.

### Olfactory analysis

The first nose is intense.

We perceive first the black cherry but also the licorice, the quince jelly, the elderberry jam ...

After a few seconds of aeration, we notice a small smoky note, however it is above all the great balance of the expression that will draw our attention.

The wine is perfectly resistant to the oxygen.

This Cuvée delivers us a powerful aromatic character, with a unique style.

### Taste analysis

The initial impression on the palate is soft and vinous.

The body of the wine widely dominates the effervescence expression. We perceive the acid structure as well as a slight tannic structure, but both occur with elegance and in perfect harmony with the structure of the Cuvée.

The whole produces a luxurious velvety texture with aromas of pomegranate, blueberry, black currant ...

### The final

The long finish (8 seconds of persistence), complex, sour, gives us back the aromas already perceived during the olfactory analysis (black cherry and smoky character).

### Verdict

This Champagne is a great example of Rosé de Saignée.

A textbook wine.

Intense ruby color and armed with very intense black cherry aromas, it reveals a great tactile delicacy on the palate. Its power and nobility are of great refinement.

### Serving and food pairings

Served in a very wide flute at 10 degrees, this Rosé de Saignée will do wonders in a "pop up", relaxed, international and "bio-based" atmosphere where the cuisine is prepared live and welcomes all the flavors of the world .

We can also imagine a T-bone steak, snails with sauce Chaource, lacquered pork or spicy, orange duck, yakisoba noodles, a pigeon with black grapes ...

Dosage: 4 g/l

- 1st fermentation: Inox

- Malolactic: No

- Monocru: Étoges

- Harvest: 100% 2022