

# LES 100% DISTINGUÉES

**L**  
**Louis de Chatet**  
CHAMPAGNE  
— à Barbonne Fayel —



## SÉDUCTION

**Rosé de Saignée**  
**2013 Vintage**

**Our winery is HEV certified**  
(High Environmental Value)



- **Name:** Séduction - Rosé de Saignée - 2013 Vintage
- **Terroir:** Côte du Sézannais
- **Grapes:** 100% Pinot Noir
- **Blend:** Vintage: made from grapes from one single year; Single-plot
- **Dosage :** Brut (7 g/L)
- **Ageing:** 5 years
- **Production:**  
1,600 bottles
- **Tasting notes:**  
This *cuvée* has a raspberry colour, glinting orange with fine bubbles.  
The first nose is fine and delicious, with notes of ripe strawberries, blood oranges, flowers, caramel, fruit tarts, and more.  
The nose expresses high complexity.  
This wine's attack in the mouth is straightforward, dynamic and will certainly invigorate your taste buds.  
This *cuvée*'s low dosage enables the wine to fully express itself in the mouth. Perfect for a fine-dining experience.
- **Food pairing/tasting advice:**  
This *cuvée* can be enjoyed with red mullet and crunchy vegetables, chicken supreme with a citrus fruit reduction or even as an aperitif with some pork charcuterie.

To be served chilled, temperature 8°C, 20 minutes in an ice bucket, or 3-4 hours laid horizontally at the bottom of the refrigerator.



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