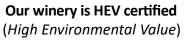
LES 100% DISTINGUÉES

Louis de Chatet









Name: Séduction - Rosé de Saignée - 2013 Vintage

Terroir: Côte du Sézannais

Grapes: 100% Pinot Noir

Blend: *Vintage:* made from grapes from one single year; <u>Single-plot</u>

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.

SÉDUCTION

Rosé de Saignée 2013 Vintage





