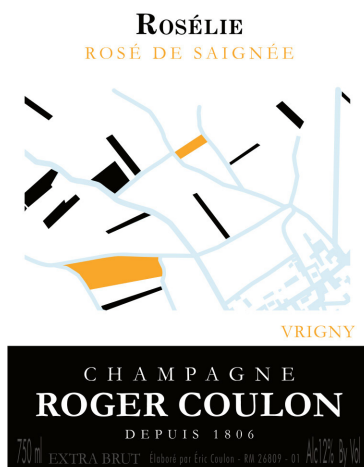


Roger Coulon



Rosélie Brut Rosé de Saignée



At a Glance:

- **Appellation:** AOC Champagne Brut
- **Encépagement:** Pinot Meunier (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the sloped, east-facing Limons lieu-dit in Vignay and the sloped, north-facing Linguets lieu-dit in Gueux
- **Soil Types and Compositions:** Thanetian sand
- **Vine Age, Training, and Density:** Trained in Guyot, and planted in Franc de Pied in 1959 at 8,500 vines/ha.
- **Average Yields:** Controlled with severe winter pruning, debudding, and an occasional green harvest
- **Average Harvest Date and Type:** Manual harvest, mid-September

In The Cellar:

- **Fermentation:** Following 50% destemming and 24 hours of maceration, wine ferments in neutral oak vats
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3 years sur lattes
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** Wine ages for 12 months in oak vats and 600-l oak barrels
- **Press Wine:** Wine obtained via Saignée and is thus from 100% free-run juice
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Restricted to its absolute minimum, and applied only when necessary during élevage and at bottling

In The Glass:

This Rosé de Saignée is makred by the elegance and delicacy of lightly-macerated Pinot Meunier. Its color, perhaps closest to pink raspberry in most vintages, is accompanied by pure red fruits. This is a wine that can stun with its purity of fruit in its youth but also reward years of aging in the cellar.