



DHALL & NASH

"In Champagne, most rosés are made by blending white wine with a little red wine, but a rosé de saignée is made by directly macerating Pinot Noir. This method of vinification is more demanding and requires grapes with an excellent degree of maturity. This is the real rosé."



CHAMPAGNE
LARMANDIER-BERNIER

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NV ROSÉ DE SAIGNÉE 1ER CRU
CHAMPAGNE, FRANCE



DRY MED SWEET

ALCOHOL
12.5%

VARIETY
Pinot Noir

Colour Notes

A deep and enchanting dark pink.

Aroma Notes

Intensely perfumed, boasting hints of berries and florals, with undertones of blood orange and spiced citrus.

Palate Notes

Deep and vibrant on the palate, with ripe red fruits and blackberry. Excellent structure.