

fact sheet

# tange-gérard

## *rosé de saignée*

Rosé de Saignée is like red wine with bubbles: a rosé champagne coloured through skin contact, made with a blend of 100% Pinot Noir grapes from one year only.

**Base year:** 2010

**Dosage:** 4 g/l



CHAMPAGNE  
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## The vineyards

**Grapes:** The grapes come from mainly the area of Soulières and Loisy-en-Brie.

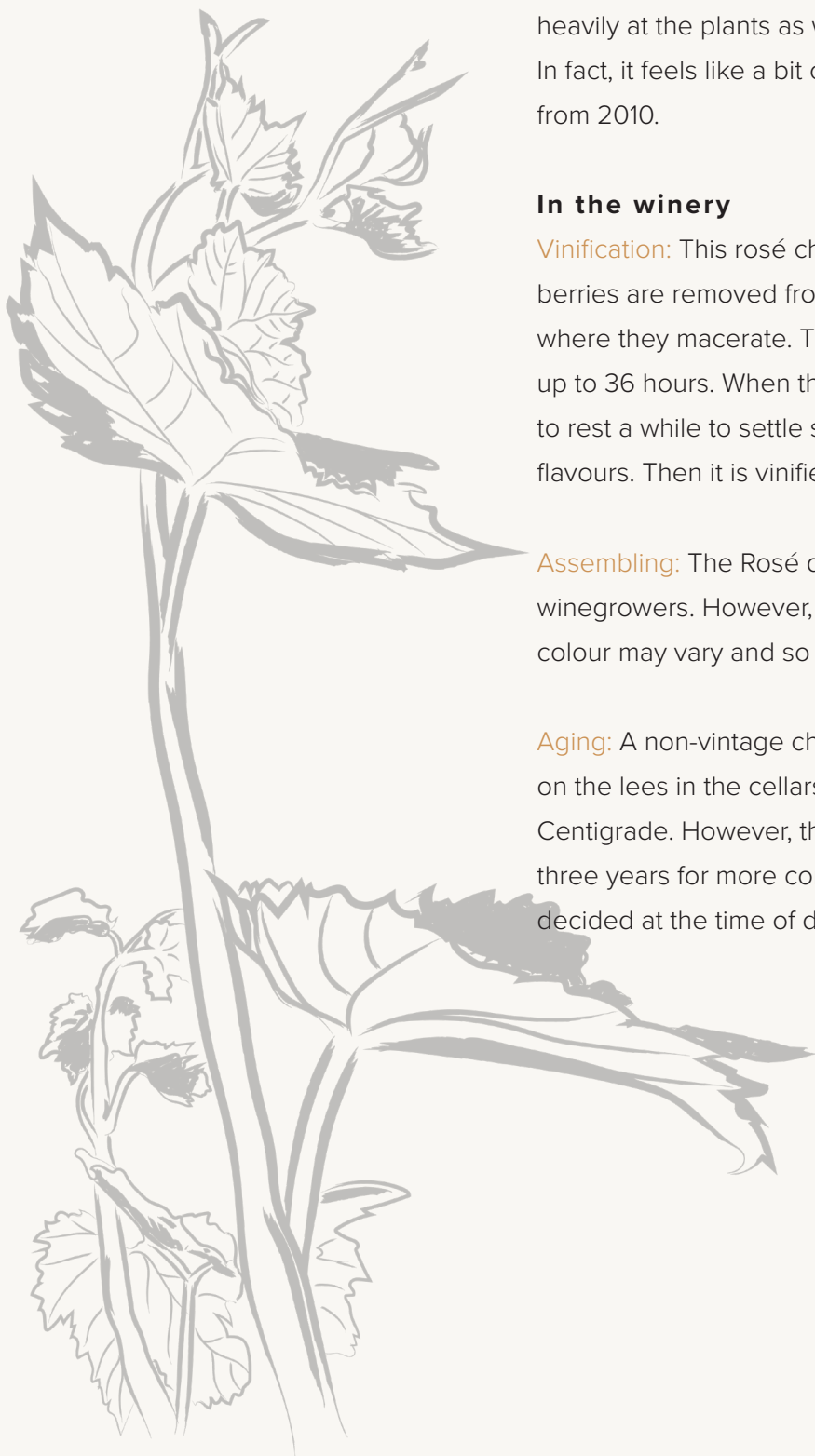
**2010** was the perfect year as a mild spring followed winter. Cold weather at the flowering in June meant less grapes, then storms brought rain, cause of disease. At harvest the grapes were sorted heavily at the plants as well as at the sorting table below the tank. In fact, it feels like a bit of a miracle to have a Rosé de Saignée from 2010.

## In the winery

**Vinification:** This rosé champagne is made like red wine. The berries are removed from the stems and transferred to a tank, where they macerate. The must is coloured through skin contact up to 36 hours. When the colour is right, the must is transferred to rest a while to settle solid stuff as well as to acquire more flavours. Then it is vinified in a steel tank.

**Assembling:** The Rosé de Saignée is tasted by our committee of winegrowers. However, the champagne represents the year. The colour may vary and so may the taste.

**Aging:** A non-vintage champagne must spend at least 15 months on the lees in the cellars at a constant temperature of 12 degrees Centigrade. However, the Rosé de Saignée will stay at least three years for more complexity to develop. The dosage will be decided at the time of disgorgement.



## The fun

**Tasting:** A champagne with a powerful flow and pretty pink mousse. The nose of red fruits like raspberries, cherries and blackcurrant continues with fruits like apricot and peach to finish with spicy hints of cloves and cinnamon. The small berries reappear in your mouth where they are joined by more red berries and even pepper and tannins to remind you of the process of the red wine making of this tasty champagne. A long finish on red fruits.

**Matching:** The Rosé de Saignée is a good match for many different dishes: Lamb, veal, duck or even game. You may also want to discover how it may accompany red fruits desserts or grapefruit sorbets. Or all alone, powerful but never heavy.

**Serving:** The Rosé de Saignée is best between 8 and 10 degrees Centigrade, preferably in a not too narrow glass that is of some height to allow the champagne to express itself more and to let you enjoy the colour and the train of bubbles fully.

## The future

**Storing:** The champagne already has some years of age in the bottle. It may keep one more year in an adequate cellar or wine fridge. Make sure to store it in a dark place to avoid damage of light due to the transparent bottle.

## Contact us

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