



CHAMPAGNE

*Marie Demets*  
GYÉ-SUR-SEINE ● CÔTE DES BAR

## CŒUR DE SAIGNÉE - Rosé

**Blend:** 100% Pinot Noir

**Terroirs:** clay-limestone soils

**Grapes:** grapes that have a high concentration of colour and aromas; «Envers des Courbennes» plot, planted in 1992, Gyé sur Seine

**Vinification:** sorting of the grapes at the reception of the harvest, maceration in a stainless steel vat until bleeding after 24 to 48 hours, ageing for 6 months in a stainless steel vat on the lees

2019 Harvest, Rosé de saignée

**Ageing:** 33 months on laths

**Tirage:** March 2020

**Dosage:** 1.5 g/L

**Quantities:** 3,750 bottles

