



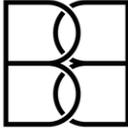
CHAMPAGNE

Rosé
de
Saignée



CHAMPAGNE
BOUDE BAUDIN

FRUITIER & CO. CHAMPAGNE



BOUDE
AUDIN
CHAMPAGNE

VIGNERONS DEPUIS 1955



CUVÉE ROSÉ DE SAIGNÉE

VINTAGE 2020

DATA SHEET

Grape variety: 100% Pinot Noir

Alcohol by volume : 12% vol.

Dosage: 4 g/l

TASTING

With the hue of a deep brick red, this cuvée already captivates us in the glass, at the heart of which red fruits and gourmand notes spark our curiosity. From the very first moments, the nose is highly expressive, led by a much-anticipated fruity bouquet where crushed raspberries and jammy strawberries coexist. In perfect harmony with the nose, the enticing aromas of red fruits and pastries dominate the retronasal perception. A few gentle spices, such as cinnamon, punctuate the ensemble. The palate surprises with its balance—both delicate and full-bodied, subtle and powerful, soft and structured—providing sensations that reinforce the distinctive character of this saignée rosé.

TASTING OPPORTUNITES

As an aperitif : serve at 7 - 8°C

At the table : serve at 10 - 12°C

FOOD MATCHING

Simple Pleasure: Red tuna sashimi with sesame seeds; Red fruit financiers

Relaxing Moment: Parmesan mille-feuille with figs and Iberian ham; Red mullet risotto with saffron

Haute Couture: Veal quasi with Timut pepper; Rose macaron; Lacquered wild duck breast with syrup

MAKING

Minimum 4 years ageing in cave

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