



INTUITION ROSEE - Vintage 2018 - Rosé de Saignée

Vinification : 100% manual harvest. De-stemming and maceration. Natural settling of the must and racking. Alcoholic fermentation followed by a malolactic fermentation in stainless steel tanks.

Blend : Meunier 50 %, Pinot Noir 50 %

Aging on lees : bottled in march 2019 - 599 bottles

Dosage : Brut, 10 g / L

Packaging : Oak-color bottle Galipe

Available in 75 cl - sold in cases of 6

Option : Available with a special box

POWERFUL AND GREEDY

Aspect : SOON

Nose : SOON

Mouth : SOON



Concours Général International Gilbert & Gaillard
(September 2022)

