

“ROSELIE”

*A pure Rosé de Saignée 100 % Meunier
Brut Nature*

ROSELIE is a 100 % Meunier de Saignée, ROSEGAUDALIE is the contraction of both words Rosé and Caudalie for its length in mouth counted in minutes and that lasts and persists.

The Meunier comes from a selection of a 51 years-old vines and reveal the tasty flavours of 2022 only. A non revendicated vintage! ROSELIE is voluntarily young to preserve the freshness of little red fruits notes.

The label reflects the winegrower's attachment to the land, to its vines and its wines. It reveals the vineyard cadastre register of Vrigny. It honours in black the parcels of the Coulon family and highlights in gold those that compose the Cuvees.

The wines are certified organic from 2022 so the logo is printed on the back label.



Vintage 2022:

The summer was very hot and in the vineyard it was characterized by significant drought which could have unbalanced the wines. It is not so. With the extreme heat, we feared low acidities but they are finally present. The harvest is exceptional. The wine has pep, crunch and vigor. The marker of the year is undoubtedly the saltiness. Meunier have extraordinary flint aromas with substance and texture.

The Champagne region has had some good vintages in recent years, but in 2022, the level is a notch higher.

The Terroir

A blend of 100% Meunier grapes from a selection of old vines in Vrigny, situated on the Montagne de Reims at an altitude of between 130 and 150 metres, on a flat east-west and north-south slope.

Soils composed of **Thanetian sands**.

The vines are 30 and 51 years old, planted at 8500 vines/hectare and cultivated using **organic viticulture** and **agroforestry methods**.

A natural winemaking

Rosé de Saignée elaborated for 12 to 24 hours maceration. **Half of the harvest is destemmed and the other stays complete.**

No chaptalization.

Spontaneous alcoholic fermentation with **indigenous yeasts**, harvest 2022.

Natural malolactic fermentation.

Ageing and after

The wines ages in vats, on lees during 8 to 10 months.

One year of blending .

Natural clarification without fining nor filtration before bottling.

At 4.5 atmospheres, the sparkling process is favoured.

Aged on laths for 36 months, until the fruit is rejuvenated, for an expressive, fruity wine, in the Domaine's underground cellars.

Manual disgorgement.

Zero Dosage.

100% Meunier, the most emblematic grape variety of the Champagne region.