

Rosé Sauvage

Tasting Notes



Perfect union between red and white wines

50-55% Pinot Noir out of which 20-25%
vinified as red wines
30-35% Meunier
15-20% Chardonnay
10-20% reserve wines
Dosage : 10 g/l

DAZZLING

Its dazzling appearance brings to mind a shiny ruby. Its deep scarlet colour - almost poppy red - symbolising the perfect balance between strength and elegance, comes from the red wines of Les Riceys in the Aube department.

ASSURED

In keeping with its colour, aromas of dark berry fruits pervade the senses. Imagine blackberry, blackcurrant and strawberry all scattered on a golden platter edged with mandarin orange and finished with exquisite traces of saffron.

DEEP

Chardonnays from the Montagne de Reims come together with Pinot Noirs of Les Riceys in the Côte des Bar, the most southerly Champagne vineyard. The result is a deeply intense performance that engrosses you from the first sip. With an incisive attack, juicy berry fruits in the middle-palate, spiced and smoked notes in its stunning finale, this champagne is a mischievous delight. Ideal to be served with duck à l'orange and other red meat dishes.

Rosé Sauvage

Awards & Food pairings



Wine Spectator

92/100
Wine Spectator 2017

Robert Parker
WINE ADVOCATE

90/100
Wine Advocate 2017

**bettane +
desseave**

16/20
Bettane et Desseave 2018
Bettane et Desseave 2016
Bettane et Desseave 2015



GOLD
Mundus Vini Competition 2015



Food pairings

- Crispy red mullet, pepper juice, shiitake
- Lok Lak of cut of beef, imperial rice sautéed with soybean shoots
- Grilled rib of beef, truffled purée
- Carot and salmon marinated in Satay
- 5-spices filet of duck
- San Daniele, Lomo Iberico
- Duck in orange sauce
- Cooked tuna on one side, fresh salad
- Lobster roasted in pieces, white Soisson beans, Tonka cream
- Rossini beef fillet and fries in simplicity
- Magret of duck and thimut pepper, shallots confit, Charlotte butter "Bordier"