



**Vintage**  
NV

**Composition**  
100% Pinot Noir

**Origin & Classification**  
Verzy, Montagne de Reims,  
Champagne, Grand Cru

**Terroir**  
The land is composed of chalky  
sub-soil which is unique to the  
Champagne region

## Champagne Louis de Sacy Rose de Saignee

### History of the Estate

The Sacy family has lived at Verzy since 1633. As a worthy heir of thirteen generations, Alain Sacy cultivates 20 hectares (75 acres) of grapes and produces Champagne in Grand Cru plots carefully selected throughout Champagne's greatest appellations. The next generation of the Sacy family, Yael and Jonathan maintain the traditional values and skill of champagne making that have been passed down for generations.

### Winemaking and Vinification

Long maturation for this wine made only from select parcels in Bligny, Cernay, and Treslon. Louis de Sacy uses various agroforestry and natural methods to maintain the health of its vineyards. Winemaking and vinification is dynamic, and the winemakers try to be very reactive to the unique situation each year presents. After harvest, grapes are classified by varietal. Once pressing is done, vinification occurs in 35 stainless steel tanks or oak barrels. Bottled wines stay on the lees for two to ten years of some vintages.

### Tasting Notes & Food Pairing

A well-structured Champagne without aggressiveness, and a long finish allowing all expressions of the "terroir". A pretty salmon pink with a very fine and persistent mousse. Nose offers red fruits, wild berries, pears, and notes of tobacco. Dry, full-bodied rose with a well-balanced structure. Perfect as an aperitif or alongside meals

### Awards

### Special Designations

HVE (High Environmental Value)  
VDC (Sustainable Viticulture)



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