



BD'RS

ROSÉ DE SAIGNÉE - BRUT NATURE

Cuvée BD'RS «Rosé de Saignée» is a macerated rosé, composed of two very old plots of Pinot Meunier, from 1925 and 1960, on silt soils.

Maceration of 22 hours.

Harvest 2018.

20% in oak barrel, 80% in steel tanks.

Bottles produced: 1.952

SO2 Total: 15 mg/l

Dosage: 0g/l

A rosé Champagne very fruity, and identity.

Organic and biodynamic wine.

CHAMPAGNE

Bourgeois-Diaz

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