



DOMAINE GÉRARD SEGUIN
GEVREY~CHAMBERTIN

BOURGOGNE ROSÉ

Vinification

Often, on the eve of the harvest, the grapes have swollen very significantly with juice after heavy rains.

To control this abundance of juice, a 'saignée' (or bleeding) is performed as soon as the grapes are put into vats: 12% to 15% of the juice from the cuvée of Pinot Noir is removed.

What remains is thus more concentrated, and a better balance is achieved between the juice and the skin of the grapes where the tannins are found: the resulting red wine is more structured.

The juice of the saignée that was withdrawn and hasn't fermented with the solid matter of the grapes, does not take on much colour and thus produces rosé.



Tasting

The wines from the saignée often display aromas of exotic fruits (papayas, lychees) and are ideally suited to cold meats and meats grilled outdoors in summer.

Taken with a blackberry, raspberry, blackcurrant, peach, or even grapefruit mixer, it makes an excellent aperitif.

This rosé should always be drunk well chilled.