

**Winemaker :** Elise Dechannes

**Region:** Champagne

**Location:** Riceys



# Rosé de Saigné

ELISE DECHANNES

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**Appellation:**

AOC Champagne

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**Farming:** Certified Organic, biodynamic practices on the vines

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**Varietals:** 100% Pinot Noir

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**Viticulture:** Certified organic. Elise has been implementing production methods that aim for quality and sustainability: Manual plowing, selected harvest, minimum treatment.

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**Vinification:** Rosé Champagne can only be produced during exceptional years, when the maturity of the grapes is optimal. The maceration process varies each year, depending on the maturity of the grapes, temperature of the juice, and activity of the indigenous yeasts. It usually lasts between 2 and 4 days.

A third of the juice macerates for 9 to 10 months in barrels. The rest, is vinified in stainless steel vats. 0.1g/l of Sugar is added.



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**About the winemaker:**

Based in the Les Riceys appellation of southern Champagne, Elise Dechannes crafts small amounts of site-specific wines that authentically speak of the place from which they come. Elise is equally passionate about organic and biodynamic viticulture. She cultivates all of her vines under these principles,

with utmost respect for nature and biodiversity placed at the forefront of her farming. Since her early days, Elise has kept treatments to a minimum, harvests carefully by hand, and ensures that a respectful rapport is always maintained amongst her staff.