



# BALFOUR

HUSH HEATH ESTATE

KENT-ENGLAND



## SAIGNÉE

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## 2018

Our most gastronomic sparkling wine and our first ever Saignée method sparkling rosé, made by extracting colour from a period of skin contact rather than blending of red and white wine.

A wine of remarkable tension with a unique herby character of crushed rose petals, dried fennel and thyme. A wonderful tannic grip makes Saignee a truly gastronomic wine of elegance and substance that rewards pairing wine food.

### THE WINE

**Varieties:** 45% Pinot Noir,  
35% Chardonnay,  
15% Pinot Meunier,  
5% Pinot Blanc

**Alcohol:** 12%

**RS:** 8g/l

### TERROIR

**Region:** Kent, South East England

**Vineyard:** multi-site

**Soil Type:** Clay & Greensand



### WINEMAKING

Grapes were handpicked before crushing and de-stemming prior to a brief period of skin maceration for 2 to 3 days. Fermentation in stainless steel tanks followed by prolonged lees ageing before secondary fermentation in bottle.

### TASTING NOTES

**Appearance:** Vivid dark pink bordering on coral rose

**Nose:** An intriguing and complex nose. Hints of methanol combine wonderfully with wild strawberry jam and blackberry bud notes

**Palate:** Raspberries and lemon combine with a delicate herby undertone. Dry and beautifully balanced with a hint of tannin that lends itself to pairing with a variety of food

### Winemakers' Food Pairing:

Pairs beautifully with most rich and fatty foods including saucisson, fried chicken and pasta with creamy sauces