

BINET

MAISON FONDÉE EN 1849
REIMS • FRANCE



ELITE ROSÉ

The exceptional fruity elegance of the Elite Rosé cuvée remains certainly unequalled today, in its category of rare rosé "de saignée" single Grand Cru.

APPEARANCE

The pale and bright pink colour is adorned with warm glints of gold and its delicate slowly rising bubbles give it a persistent mousse.

AROMA

This rosé cuvée unveils subtle aromas of fragrant flurry of berries, redcurrants, raspberries, strawberries that follow through to the palate to create a satiny mouth-feel.

PALATE

Its unique method of "de saignée" gives the cuvée an exceptional freshness. A light and elegant flavor followed by a fresh finish with a taste of raspberry and fruits of the forest.

BLENDING, MATURATION & DOSAGE

90% Pinot Noir Grand Cru

10% Chardonnay Grand Cru

This rosé "de saignée" cuvée is made from old vine plantings of Pinot Noir with just a touch of Chardonnay for hint of lightness, brightness and balance.

Ageing on laths in traditional vaulted cellars dug 20-metre deep into the "crayères" chalk ground.

Dosage: moderate, 7-8 grams per litre

EXCELLENCE & PRESTIGE

Every bottle wears a rose golden cabochon each individually sealed by hand as the Maison BINET warranty of the most faithful compliance with our house commitments to Excellence.

All the bottles of the cuvée are showcased in a Prestige gift set manufactured from nature-friendly leather.