

ROSÉ 2016

VINTAGE

The 2016 vintage was characterised by particularly marked weather variations: spring was cool, wet and relatively late whereas summer was warm and dry with a heatwave in late August followed by dry and sunny weather over the harvest period which was highly beneficial to the ripening of the grapes. Our Pinot noirs thrived in these dry, sunny conditions and the heat has given them an intensely fruity character and silky smooth texture. The Chardonnays are just as outstanding although more chiselled and saline in character.

Harvests from 15 September to 1 October 2016.

A deep and fruity rosé that encapsulates the exceptional ripeness and intensity of a dry, bright continental summer!

TASTING NOTES

Salmon pink hue with bright red tints. Deep, intense colour.

The bubbles are fine yet vibrant and energetic.

The summery bouquet shows exceptional intensity and freshness with its aromas of ripe, juicy stone fruit (wild peach) complemented by zesty red fruit (redcurrant) and citrus notes (blood orange). Upon aeration, the nose develops more jammy notes of Roussillon red apricot.

The palate is soft, juicy and concentrated on entry and then quickly shows a chalky, saline freshness that structures the wine and lends it a voluptuous yet delicate mouthfeel. The juicy, ripe fruit (nectarine and wild peach) and citrus (lemon) give the wine a fresh, zesty character that is underpinned by a subtle hint of bitterness. The soft, delicate bubbles coat the palate and impart a velvety texture. The end palate is mouth-watering and ever so slightly salty with discreet tannins and a lovely subtle bitterness that complements the incredible dry chalkiness of the wine and lingers on the seemingly never-ending finish.



PRODUCTION

ORIGIN: “La Rivière” vineyards

CRUS: Cumières, Chouilly

GRAPE VARIETIES:

62% Pinot noir
38% Chardonnay

WINE IN OAK: 21%

MALOLACTIC FERMENTATION: 4%

DOSAGE: 8g/l

A rosé created by a long, gentle infusion of Pinot noir that extracts its juicy ripeness while preserving its tremendous saline freshness. In this process, some Chardonnay juices are added to the Pinot noir maceration, to ferment together and achieve the perfect integration of the two grape varieties.