

LATE RELEASE

Rosé 1995

VINTAGE

The 1995 vintage was a very classic year for Champagne with perfect weather conditions that gave rise to elegant wines structured by a superb acidity and revealing a magnificent aromatic complexity. The expression of balanced maturity and well integrated flavours is further enhanced by the Chardonnays from the Côte des Blancs blended with a smaller proportion of Pinots noirs grown in chalky soils.

Harvesting from 25 September to 9 October 1995.

TASTING NOTES

Slightly golden amber-pink hue.

Soft, even bubbles.

Zesty bouquet of tangy citrus (lemon) and slightly distilled fruit (cherries, kirsh) combined with notes of cocoa powder, salted butter caramel and roasted hazelnuts. After aeration, the Pinot Noir takes the lead, imbuing a very chalky character with aromas of peonies, cedar and undergrowth resulting from the ageing process.

The wine is broad, light and fresh on the palate. The bubbles are very soft and smoothly incorporated within the oily, almost savoury, texture. Time stands still in this natural balance in which the elements are almost fused, each playing its part perfectly without imposing on the others. The finish reveals a lovely long and invigorating acidity, almost like a sea breeze with a decidedly chalky and saline quality to it.



PRODUCTION

ORIGIN: Our "La Rivière" Estate

GRAPE VARIETIES:

51% Pinot noir
49% Chardonnay

WINE IN OAK: 9%

MALOLACTIC FERMENTATION: 4%

DOSAGE: 8g/l

RELEASE DATE: 2024

DISGORGEMENT:

16/11/2006

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.