

LATE RELEASE

Rosé 1996

VINTAGE

A spectacular year. Cold and dry with some complications during the flowering phase, in particular on the Chardonnays, which led to poor fruit set and therefore small sized clusters of exceptional concentration. The summer weather was also very challenging owing to alternate high temperatures and rainy spells. The 20% water deficit gave us wines with incredible aromatic concentration, reminiscent of the fine wines of Burgundy with an exceptional balance, maturity and acidity. The wines from 1996 are simply outstanding with a fresh, distinctive and intensely mineral character.

Harvesting from 21 September to 5 October 1996.

TASTING NOTES

Pink hue flecked with orange and gold tints.

Steady streams of ultra-fine and dynamic bubbles.

A bouquet of lightly distilled red fruit (raspberries) blending floral notes of petals (peonies) with bacon-like overtones (smoky) and hints of spice (cinnamon) typical of the 1996 vintage. After aeration, the wine's luscious character comes through in the form of almonds, honey and nougat.

The wine is intense on the palate, with a texture that is wonderfully vinous yet fresh. There is a sensation of great concentration and an enveloping, savoury substance, combined with a lovely crisp finish that grows to a crescendo. A powerful expression of a savoury, juicy and long Pinot Noir in a cool vintage. A "grand vin de champagne" with an energetic and subtly spicy finish.



PRODUCTION

ORIGIN: Our "La Rivière" Estate

GRAPE VARIETIES:

56% Pinot noir
44% Chardonnay

WINE IN OAK: 3%

MALOLACTIC FERMENTATION: 4%

DOSAGE: 9g/l

RELEASE DATE: 2024

DISGORGEMENT:

14/11/2007

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.