

## LATE RELEASE

*Rosé 1997*

### VINTAGE

The mild spring of 1997 brought on an early bud burst and was followed by bitterly cold temperatures in mid-April coupled with severe frosts which damaged the Verzenay and Verzy vineyards. Flowering took place early, on 10th June for the Côte des Blancs and Aÿ and on 13<sup>th</sup> June for Verzenay, and was immediately followed by a very cold and rainy spell which lasted through until early August and left us fearing the worst for our vines, due to the high threat of mildew and peduncular rot in particular. The return of better weather conditions in August and the warm and sunny weather in September saved a year that did not begin well! The harvests began on 15th September in the Vallée de la Marne, 18<sup>th</sup> September in the Montagne de Reims and 22<sup>nd</sup> September in the Côte des Blancs, and took place in bright sunshine!

Harvesting from 15<sup>th</sup> September to 1<sup>st</sup> October 1997.

### TASTING NOTES

Deep red hue with slightly amber tints.

Soft, smooth and fine bubbles

Juicy, ripe citrus bouquet (Roussillon apricots), followed by a surprisingly lively and fresh aromatic waltz of aromas, blending red berries (wild raspberries, blackcurrants, blueberries) with cocoa powder, mocha and gingerbread.

Dynamic on the palate with magnificent vitality and energy, in which we find an endless interplay between freshness and substance with a fabulous acidity cutting through the body of the wine. The wine has a vinous quality about it, with a lovely texture that leads to a powerful, bitter citrus finish firmly rooted in its terroir.



### PRODUCTION

**ORIGIN:** Our "La Rivière" Estate

**GRAPE VARIETIES:**  
65% Pinot noir  
35% Chardonnay

**WINE IN OAK:** 9%

**MALOLACTIC FERMENTATION:** 6%

**DOSAGE:** 8g/l

**RELEASE DATE:** 2024

**DISGORGEMENT:**  
19/11/2008

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.