

## LATE RELEASE

*Rosé 1998*

### VINTAGE

This particularly warm, generous, mature and gentle year produced an exuberant array of bright fruit flavours. It was a year of constant questioning, in which the rosé found the perfect direction to take: juicy, intense fruit, a vinous, crunchy, almost tannic texture, combined with a touch of spice and freshness.

Harvesting from 17th September to 3rd October 1998.

### TASTING NOTES

Bright, deep pink hue.

Vibrant and dynamic bubbles.

Delicate, fragrant bouquet of fresh, slightly distilled tart red fruit (cherries, blackcurrants) combined with chalky and toasted almond notes resulting from the autolysis process. Almost more of a white champagne than a rosé!

The palate is poised, powerful and vinous, giving the impression of a well-crafted juice. The texture is caressingly soft and almost comforting. This rosé champagne gives itself over immediately and with no holds barred, revealing a great softness that is delicious and almost sensual. A fresh finish lightens the whole with a slight, ripe and tannic bitterness that adds depth and persistence of flavour.



### PRODUCTION

**ORIGIN:** Our "La Rivière" Estate

**GRAPE VARIETIES:**

64% Pinot noir  
36% Chardonnay

**WINE IN OAK:** 6%

**MALOLACTIC FERMENTATION:** 7%

**DOSAGE:** 8g/l

**RELEASE DATE:** 2024

**DISGORGEMENT:**

18/11/2009

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.