

LATE RELEASE

Rosé 1999

VINTAGE

A stormy and windy year. The season got off to a very early start and was followed by a dry and sunny summer. The grapes were fortunately spared the damage from the heavy rain during the harvest period. The 1999 vintage gave us powerful, concentrated, generous, seductive and luscious wines, fresh on entry to the palate and followed by soft notes of fruit and sweet spice.

Harvesting from 15 September to 1 October 1999.

TASTING NOTES

Deep, bright pink hue

Fine, even bubbles.

Complex and sunny bouquet of ripe, concentrated black fruit (blackcurrants, blueberries). The Pinot Noir brings us its characteristic refined aromas of fresh red fruit and peonies, complemented by a delicious, subtle oaky and chocolatey quality.

On the palate, the wine is round and creamy with concentrated, roasted fruit. It is broad, generous and full-bodied, yet fresh, well-balanced and extremely light thanks to an incredibly mouth-watering character that comes through on the mid-palate, a result of the higher proportion of ageing in oak foudres. We have an impression of fine, textured sapidity with ripe phenolic compounds and not a trace of harshness or bitterness. The palate remains fresh and long, gradually opening up and leading to a long, spicy (cocoa powder) and slightly roasted finish. This is a very fine, delicious, well-structured rosé.



PRODUCTION

ORIGIN: Our "La Rivière" Estate

GRAPE VARIETIES:

53% Pinot noir
47% Chardonnay

WINE IN OAK: 26%

MALOLACTIC FERMENTATION: 5%

DOSAGE: 8g/l

RELEASE DATE: 2024

DISGORGEMENT:

24/11/2010

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.