

Rosé Première Cuvée

Tenderness, Vivacity, Surprise

Identity: A hymn to the bright delicacy of Pinot Noir, the Première Cuvée Rosé is named on account of its composition of only the first pressing.

Multi vintages rose, made with Pinot Noir, is created in two ways:

White wine from Pinot Noir: after a quick pressing, and a fast separation of the skins, the juice is very pale and can be vinified as a white wine.

Red wine from Pinot Noir is obtained by a prolonged maceration of the juice on the skins.

A touch of Chardonnay brings the necessary vivacity to balance the fruits of Pinot Noir.

The blend: First pressing of mainly Pinot Noir with some Chardonnay, the amount of which remains a secret.

Reserve wines: a blend of 25 vintages, going back to 1985.

Ageing: three years sur lie, then a minimum of a further five months after disgorgement..

Dosage: Extra brut, very low dosage, less than 6g/L. A very pure wine.



Tasting notes by Bruno Paillard

EYE: The pink copper colour with a hint of raspberry when young evolves to salmon while ageing. The fine bubbles are due to a strict selection of the best grapes, perfectly controlled temperature in the cellar and very long ageing.

NOSE: The initial aromas of redcurrant and red fruits evolve to morello cherry, wild strawberry and violet while breathing in the glass. A touch of lemon denotes the discrete presence of Chardonnay. With age, aromas tend towards dark fruits like dark cherry, fig and blackberry.

PALATE: Reveals red fruit captured at their full freshness. The finish is bright and long.

The Rose Première Cuvée is available in half bottles, bottles and magnums. Each bottle carries a label with the month and year of disgorgement. It is produced in small quantities.

FOOD & CHAMPAGNE PAIRINGS: The Rose Première Cuvée is a great match to fine Italian charcuterie, sushi, poultry or red fruit salad.

