

VINTAGE

With the 2018 vintage, our vintage rosé champagne is taking a new direction. Climate change and the successively drier and sunny summers have altered the profile of the Cumières grapes. This change convinced us of the need to look for Pinot Noir grapes that would provide additional intensity and aromatic freshness... as well as adding more tannic structure due, in particular, to slower ripening... without losing the charming, juicy hallmark character of the “Rivière” vineyards' south-facing slopes. So, in the early 2010s, we embarked on a deeper exploration of the Mesoclimate found in our vineyards at the mouth of the River in order to locate grapes with this profile. We carried out numerous trials in which we infused the Pinot Noir grapes from different plots until, in 2018, we found our future direction! The result is our 2018 vintage rosé Champagne, which retains a good proportion of the taste-filled Cumières grapes but is now complemented by a wider, more complex array of aromas originating from plots in Chouilly and Mareuil-sur-Aÿ. Our rosé champagne boasts a deeper colour; its palate remains juicy, but a more tannic structure adds depth and a mouth-watering, textured mouthfeel that lengthens the finish.

ROSÉ 2018

TASTING NOTES

Bolder and deeper pink hue with bright red tints.

Steady flow of dynamic bubbles. Intense Pinot Noir bouquet of zesty citrus (Etna oranges) and red fruit (wild raspberries) with a fresh, reductive edge, which is something of a feat in a sunny year such as 2018. We have the sensation of a vinous, powerful Pinot Noir in a wine that is fresh, broad and juicy on the palate. The minerality imparted by the soil is in balance with the sunny nature of the vintage: We have the impression of velvety breadth and chalky freshness. The tannic structure is there, lending the wine depth and endowing it with a full-bodied, savoury and mouth-watering quality. Freshness then takes over, giving way to some dynamic, powdery sensations that are almost chalky and ferrous in character. We have the impression of a firm, vinous wine, perfect for gastronomy. The champagne crescendoes to a magnificently saline and savoury finish.

Another step towards rosé champagnes with a vinous quality and gastronomic potential.



PRODUCTION

ORIGIN: Our “la Rivière” Estate

CRUS:
Cumières, Chouilly, Mareuil-sur-Aÿ

GRAPE VARIETIES:
60% Pinot noir
40% Chardonnay

WINE IN OAK: 15%

MALOLACTIC FERMENTATION: 21%

DOSAGE: 7g/l

HARVEST:
The harvests took place between 27 August and 8 September 2018.

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.