

Still Wine

ROSÉ DES RICEYS "CHANSEUX"

2019 harvest

ELABORATION

Grape variety

Pinot Noir

Terroir

Plot "Chanseux" in the famous village of Les Riceys (Côte des Bar)

Crushing

Moderate with feet for the first grapes (25%)

Vinification

Full bunches of grapes

Maceration

Short and stopped as soon as the famous 'Riceys taste' appears, aged on lees for 10 months

Alcoholic fermentation

100% stainless steel tank

Malolactic fermentation

100% stainless steel tank

Limited edition

1,667 bottles

TASTING

Light red color of the Rosé des Riceys appellation with slightly tile-red reflections.

The first nose presents aromas reminiscent of Pinot Noir from Riceys with hints of licorice and crushed strawberries. You can also detect notes of cooled burnt wood.

The palate is all delicacy with red fruits. The texture is silky and crisp, of great length.

Key aromas: licorice, ripe strawberry

Sensations: delicate, silky

Food pairings: Chaource cheese, sauteed porcini mushrooms, lamb chops

Advice: serve at 10-12°C

2019 HARVEST

This year has stood out for its remarkable preservation of acidity and excellent synthesis of aroma precursors, resulting in a truly captivating aromatic palette.

COMMITMENTS OF OUR HOUSE

Vines: 15 years old minimum

Certified 'Sustainable Viticulture in Champagne'

Meticulous sorting at harvest

Oak barrels from the forests of Champagne

