

LES RICEYS BRUT NATURE ROSÉ

100% PINOT NOIR



Les Riceys is a village in the Aube region renowned for its “rosé grapes” terroir.” This Champagne is made with a very specific maceration process, using whole bunches; a process that has been done for centuries. It gives the Pinot Noir a deep colour and aromatic expression. This know-how has given rise to a still rosé called AOC Rosé des Riceys.

In this new expression of Brut Nature Rosé, we offer our interpretation of this Aube terroir, combining the tradition of “la saignée” and zero-dosage vinification.

TERROIR:

South-facing limestone plots on Jurassic Kimmeridgian slopes (commune of Les Riceys).

VINIFICATION:

- 48 hour carbonic maceration in whole bunches before pressing.
- Only the first press is selected.
- Low sulphite content: 35 mg/.
- Zero dosage.

AGEING:

- 20% of the blend comes from a perpetual reserve of rosé wine.
- 50% is aged in stainless steel vats for 6 months, and 50% in wood tuns, then it is bottle aged for 30 months.

SERVICE:

- Serve at 45°F with the meal, a tomato salad, strawberries and burrata ; veal saltimbocca with sage and grilled polenta; leg of lamb confit.

TASTING:

- A generous, intense attack on candied morello cherry and violet syrup, the finish is marked by white grapefruit and lavender.
- With its concentration, this wine is best served with meals.

JAMES SUCKLING 93 POINTS

A pure pinot noir rosé, of which about 15% is from a solera reserve. Fragrant and intense nose of red berry fruit, blood oranges and cloves, followed by caramel, vanilla and brioche. Vinous and flavorful on the palate, with creamy bubbles. From organically grown grapes. Unfiltered. Drink now.

