

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.

JEB DUNNUCK-94 POINTS

It's a highly attractive wine offering more depth and structure on the palate, as well as compact definition. The mousse is refined and peppery, with a Burgundian aesthetic. Made as a rosé de saignée with 100% Pinot Noir from Jurassic Kimmeridgian soil, the wine includes 10-20% reserve perpétuelle with wines going back to 2012 in the blend.

No oak was used. Disgorged in September 2023.

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.

WINE SPECTATOR-92 POINTS

Crisp and lacy in texture, this vinous rosé Champagne is fresh and well-knit, offering flavors of pureed raspberry, blood orange sorbet, wet stone and dried thyme. Zesty on the finish, with hints of grated ginger, ground anise and white pepper. Drink now.



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