



## VINTAGE

An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

The lovely continental maturity of the vintage is expressed here in explosive, ripe fruit and dense, concentrated textures.

### TASTING NOTES

Salmon hue with bright red tints.

Fine and energetic bubbles.

A ripe, complex and youthful bouquet of slightly tangy red fruit (redcurrants, blackcurrants), ripe citrus (blood orange) and roasted cocoa beans. After some time in the glass, the wine reveals sappier, floral and sweet notes with a saline, almost briny, core.

The first impression of the wine is of a generosity, softness and concentration. One has the sensation of biting into juicy, ripe fruit and blood orange, it is a fabulous aromatic explosion with luscious and slightly tangy overtones. The concentrated and dense body takes over and reinforces the impression of substance, of concentrated liqueur on the mid-palate. The finish stretches out, perfectly-honed, gradually revealing umami notes thanks to the precise and crisp mineral freshness.



# PRODUCTION

#### **ORIGIN:** "La Rivière" vineyards

**CRUS**: Cumières, Chouilly

#### **GRAPE VARIETIES:**

62% Pinot noir 38% Chardonnay

**WINE IN OAK:** 11%

**MALOLACTIC FERMENTATION:** 30%

#### DOSAGE: 8g/l

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.