



Product Information

Area : Champagne
Wine style : Sparkling
Varietal : Chardonnay, Pinot Noir
Style : Dry

Description

Tasting Note: 2007 is a fully matured vintage. Its superb maturity tantalizes all the senses with a deep pink robe highlighted with glints of copper, an extremely delicate persistent effervescence, a nose of crushed strawberries, lime and liquorice underlined by a hint of roast coffee and cacao. The palate is entranced by a variation of gourmet sensations. The fresh, precise and taut attack gives way to reveal a supple, molten and heady structure. The finish imparts fruity notes underscored by a saline freshness. With the purity of its precise, gourmet aromatic structure, the Comtes de Champagne Rosé 2007 is perfectly in line with its predecessors and promises to offer excellent ageing potential. Grapes: Comprised of 30% Chardonnay Grands Crus from the most prestigious Côte des Blancs terroirs combined with 70% Pinot Noir sourced from the Montagne de Reims Grands Crus, this blend is enhanced with 15% red wine from Bouzy Pinots, whose somewhat long pre-maceration fermentation ensures a superb tannic structure with fruit forward aromas of red and black berries. Food Matching Comtes de Champagne Rosé 2007 is the champagne par excellence of the gastronomic world, enhancing...

Terroir/Vinification

Comtes de Champagne Rosé is only produced when the qualitative criteria exist to faithfully preserve the cuvee 's signature style. Comprised of 30% Chardonnay Grands Crus from the most prestigious Côte des Blancs terroirs combined with 70% Pinot Noir sourced from the Montagne de Reims Grands Crus, this blend is enhanced with 15% red wine from Bouzy Pinots, whose somewhat long pre-maceration fermentation ensures a superb tannic structure with fruit forward aromas of red and black berries. Before being exposed to light, Comtes de Champagne Rosé 2007 will have undergone more than 10 years of...