

ROSÉ DES RICEYS



VINTAGE 2015



100 % PINOT NOIR

It is a still wine. It reaches full maturity between three and ten years after the harvest. This is a rare wine produced only in good years.

VITICULTURE

Selection of unique plots over 30 years old exposed on exceptional sunny hillsides.

Terroir: Les Riceys, unique terroir in the southernmost tip of Champagne

Soil: Limestone-clay soil and subsoil.

Altitude: between 160 and 320m.

Vineyard cultivated using natural and mechanical working methods (natural grass cover, biodiversity and biological life of the soil are respected)

High Environmental Value Certification.

Grape-picking is done strictly by hand.

WINEMAKING

100% Pinot Noir.

Maceration of whole bunches of Pinot Noir from 4 to 6 days in order to get the specific "taste of Rosé des Riceys". The taste of Les Riceys

stays for only a short moment in the vat, and the maceration

is stopped when this specific flavour appears.

Ages: 3 years in bottles minimum in our cellar

Aged partly in oak barrels for 10 to 12 months

TASTING

Robe: Mix of shiny ruby color and topaz highlights.

Nose: Surprisingly rich and complex with hints of red berries and spices.

Flavours: Delicate, well balanced, with freshness and finesse.

Characteristic taste of red fruit and spices, light vanilla note.

SERVING & PAIRING WITH FOOD

Service: 12°C.

This wine goes perfectly with fish, white meats and mild cheeses (like Chaource).

PACKAGING

Bottle
75 cl



MEDALS AND SELECTIONS



GUIDE
DUSSERT-GERBER
VINS 2020

Le Point
spécial
Vin d'été
Juin. 2018
16,5/20

