

THE
SPECIALITIES

« THE ROSE DES RICEYS »
2017

It is not a white wine. It is not a red wine. It is the Rosé des Riceys. It leads us through a palette of little red fruit, from the darkest to the lightest, from the sharpest tasting to the sweetest tasting. From a hint of cherry, of course, but also of Morello cherry, of raspberry, of sloe, of strawberry, of blackcurrant, its range varies depending on the year. Here, it tells the story of a beautiful summer.

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

BLENDING

100% Pinot Noir from Les Riceys

TASTING NOTES

OBSERVE

The robe is a beautiful salmon-coloured red with glints of ochre. Brilliant, luminous and limpid.

BREATHE

The nose is a surprise, revealing a wealth of young aromas, of fresh red fruit and fruit jellies.

It is a union, bringing together quince with rose and raspberry.

Tender nuances of aniseed prolong the pleasure.

APPRECIATE

The mouth is straightforward, flattering the palate with childhood memories : fruit juice, sweets, jams, sorbets, charlottes and clafoutis. The structure is fine making it a unique wine.

You may look for something similar. In vain. This is the Rosé des Riceys.

It is all smoothness with a final note of delicate, discreet and soft vanilla tannins.

PAIRING

This original wine likes morganatic unions. Why not try a fillet of bass in salt crust, a poularde demi-deuil, a veal chop à la crème flambéd with Marc de Champagne, a mature cheese, and all charlottes and clafoutis ?

I like this wine for its originality, which enables me to reinvent it.

Be daring ! Go for a Rosé des Riceys !

OENOLOGY

Selection from our finest parcels of pinot noir in Les Riceys with a south – south-east exposure.

Grapes harvested when fully ripe (12°)
Vinification and ageing in new Burgundy oak barrels for 6 months

Serving temperature: 8 - 10°

