



GRAPE-TO-GLASS

wines worth sharing

Rare Rosé Millésime 2008

Grape Varietals: 70% Chardonnay & 30% Pinot Noir

Growing Region: Montagne de Reims - France

Chef de Cave: Régis Camus



I have had the pleasure on more than a few occasions to spend time with Régis, and each time is like Christmas for the senses. As you have this incredible excitement for what is going to be opened. Some say you should never meet your heroes - well I can say with complete sincerity - meeting Régis Camus - arguably the greatest Champagne winemaker (confirmed by Régis being awarded the 'Sparkling Winemaker of the Year' 8 times) - is something special.

The Rare Vintage Rosé is made only in the most noteworthy of years - and the parcels must have a unique potential for what Régis calls "an extraordinary cuvée". The carefully selected fruit parcels are sourced from a small handful of crus, after a traditional first fermentation, and a 'vin-clair' tasting, the wine was matured for over 9 years on lees in their cellars before being dressed and ready for release.

In your glass you are welcomed by a coppery-pink and defined beading. On the nose you are hypnotised by wild red berries, spring flowers and a touch of spice. These all infuse with the exuberant ripe summer fruits showcasing strawberries, cranberries, cherries, pomegranate skin along with an almond and vanilla nuance. These all seamlessly explode across the broad palate, with a clear seam of minerality and a bright glow of fruit acidity keeping all in step.

Following the intense sensory attack, your taste buds are awash with a generous elegance and velvety texture due to the delicate beading giving perfect lift and length to this glorious symphony.

Treat yourself - this wine is definitely worth sharing.

This 2008 Vintage Rare Rosé Champagne has 12% Alc./vol. With a dosage of 8.5g/L. Chill gently and serve in an aromatic wine glass or generously shaped flute at 9°- 10°C.

Cellaring Potential:

Dynamic and ready to be enjoyed this season; plus will age gracefully for another 10 years.

Food Pairing Suggestions:

Perfect wine pairing with lobster, crayfish, seared salmon or bbq'd tuna steaks, Thai-spring rolls, tempura coated seafood or vegetables, along with a peach tart w/ vanilla cream - enjoy.



An expansive canvas touched by a softly held brush, creating a real sense of power.