



Rosé Prestige

vintage 2003

The year 2003 was particularly unusual. Due to hard frosts in spring and a very hot, dry summer and for the first time since 1947, we started picking in August. We chose only to harvest in the mornings to take advantage of the relatively cool air, and thus preserve as much as possible the elegant flavours in the grapes. A rare vintage, the **Rosé Prestige 2003** is seductive, with its velvety charm and its crispness springing from the banks of the river Marne.

Harvest: August & September 2003

Grapes: 88% Chardonnay, 12% Pinot Noir

Terroirs: Vineyards: "L'Enclume", "Notre-Dame", "Four à Chaux" & "Les Aulnes" (Friable limestone and hard limestone).

Vinification: First fermentation in thermostatically controlled stainless steel vats and oak barrels. No malolactic fermentation. Pink Champagne made by blending white and red wines.

Bottling: May 2004

Disgorging: July 2014

Dosage: 3 g/L - Extra-Brut

Eye: Coppery with pink reflections, a silky, brilliant robe.

Nose: Generous, with scents of strawberry jam, apricots and freshly cooked fruit. Over time it exhales deeper notes of marzipan, butter and fruit.

Mouth: Smooth, with a crisp quality rarely found in this vintage. The smoothness has a melting quality, with flavours of fruit cooked in syrup. The crispness is supported by hints of citrus fruit such as grapefruit, and summer fruits. The length is extraordinary.

Food & wine: A perfect partner to pleasure dishes like the Moroccan Tanjia (with lamb and confit lemons) or the Lobster plain. With your dessert, it would be sublime with a strawberry gazpacho flavoured with orange flower water.



References:

Gerhard Eichelmann : * * * *