

Joyau de France Rosé 2004

A SUBTLE BALANCE BETWEEN DELICACY AND INTENSITY,
WITH A SUBLIME ROBE AND GLINTS OF PINK DIAMOND.



Elaboration

Each cru is vinified individually and after numerous tastings, only the vins clairs that best express the elegance and richness of the year 2004 are selected: Grand and Premier Crus of Pinot Noir (Mailly, Vertus, Cumières) and Chardonnay (Oger, Avize, Vertus) as well as, for the red wine, Pinot noir from les Riceys.

After 8 years of slow aging in the cellars, the dosage of Joyau de France Rosé 2004 is minimal at 4.5 gr/l, to best preserve its purity and highlight its extreme finesse and aromatic complexity.

Tasting notes

The robe is very bright, light pink with copper reflections, underlined by fine and lively bubbles.

The bouquet is elegant, at first discreet, slowly opening with delicate notes of fresh wild strawberries and blackcurrant, evolving towards more intense honeyed aromas of acacia flowers with hints of rhubarb and sweet spices (cinnamon).

On the palate this wine surprises with a subtle balance between complexity and freshness. Its structure is ample with soft tannins and a beautiful silky texture. It then reveals flavors of morello cherries, cassis and fresh almonds.

The slightly minty final strengthens the aerial impression.

Suggested pairings

The structure and complexity of this elegant and subtle Champagne are the signs of a great aging potential sought by lovers of vintage Rosé.

Vintage
Pinot noir
(including 10 % vinified as red wine)
Chardonnay
Ageing 8 to 10 years on lees
Dosage : 5 gr/l

Bottle

16/20
Guide des Vins Bettane + Desseauve 2015

18/20
Guide Revel 2014

90/100
Medium deep pink with some development, creamy notes of yeast, brioche, sweet citrus, spices and pear. The palate is rather bone dry with a full structure, nicely integrated mousse and a long fresh finish.
Andreas Larsson
Tasted Journal 2013