



DESCRIPTION

Bright pink shade with delicate salmon-pink tints and a soft, equal sparkle that fills the glass and gives the wine an almost creamy appearance. The delicate, subtle bouquet opens up with elegant aromas of flower petals, dried fruit and nuts, which then give way to zesty notes of red berries such as redcurrant and wild strawberry, characteristic of our old Pinot noir vines from Ay. The juicy and fleshy attack is supported by a direct, intense freshness. There is an explosion of intense, rich, fresh flavours, complemented by notes of hazelnut and a full mouthfeel, characteristic of the finest Pinot Noirs. There is an impression of crayons on the finish with zesty notes reminding of candied citrus and yuzu.

VINIFICATION

Cristal rosé 2008 was fermented for 17% in French oak barrels and afterwards bottle-aged for 8 years before being left to rest for at least 8 months after dégorgement in order to attain perfect maturity. The dosage is 8 g/l.

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Noir
Country: France
Area: Champagne
Color: Sparkling rosé
Category: Champagne
Flavor profile: Elegant, Intense, Rich

