



VINTAGE ROSÉ 2002

The Vintage: The climactic conditions for 2002 were ideal, characterised by low rainfall and drier weather with a healthier atmosphere than the previous years and few unfavourable incidents. The winter was mild overall despite quite severe frosts around the winter solstice (21.12.01). The spring was superb with only slight spring frosts causing very localised damage during the night of 15 April. July and August were warm with the occasional thunderstorm and the threat of drought was kept at bay by some welcome rainy spells. There was then little more rain for the rest of September where sunny, windy conditions prevailed.

This led to a rare concentration and exceptional ripeness of grapes with a potential alcohol content of 10.28% and total acidity of 7g/l (eq. H₂SO₄). Harvesting started on 12 September for the earliest plots and lasted through to 28 September for the latest.

The Cuvée: The Vintage Rosé 2002 is composed of 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay, to which has been added 15% of red wine from our Bouzy vineyard (Grand Cru de Pinot Noir).

The choice of grape classification is of vital importance. The blend includes 17 crus only, which are either Grand or Premier Crus, These are located in the Montagne de Reims including Pinot Noir from Verzenay (Grand Cru) and Pinot Meunier from Ludes (Premier Cru), in the Grande Vallée de la Marne with Pinot Noir from Aÿ (Grand Cru) and in the Côte des Blancs where Le Mesnil-sur-Oger constitutes one of the best Chardonnay (Grand Cru) vineyards. A dose of 9 g/l of sugar was added.

Sensory Notes: The Vintage Rosé 2002 has a dense, brilliant, deep-coloured robe, a delicate pink with orange tints. The nose, characterised by our red Bouzy wines, reveals intense aromas of red and black fruits (especially griotte cherries), enhanced with a touch of spices (pepper, vanilla). These are followed by balsamic notes (liquorice, aniseed) that lend the wine a certain freshness.

Both the wine and rosé versions of the 2002 vintage are distinguished by an elegance and aromatic complexity that will continue to intensify over time. In the mouth the fruitiness recalls that of the superb nose and is particularly dense. The wine also has an astonishing long finish. The various different balances this champagne achieves between structure and suppleness, and freshness and winey quality, make it a satisfying and full-bodied champagne, ideal for serving with impressive dishes characterised by rich and powerful flavours. It could well be matched with a delicately spiced marinade of beef.

The structure and freshness of this champagne give it an ageing potential of at least 20 years.