

2006 Palmes d'Or Rosé

PRONOUNCED AND HEADY

Blend:

Allying the delicate peppery spice of pinot noir from Bouzy with the crushed strawberry character synonymous of its Ricey counterparts, this 100% pinot noir Champagne celebrates the delicious full flavour of the vintage to unveil its full sensuality. This ultra-exclusive Champagne of rare and intense balance may surprise a fair few.

THE 2006 VINTAGE

2006 is one of three great vintages of the decade. Having coped well with a cold and dry winter, the vines saw abundant flowering from spring onwards, resulting in strong fruit set, generally favoured by dry, warm weather. This was followed by July's dry, heatwave conditions, while temperatures in August were unseasonably low, with record rainfall. September saw a fortuitous turn in conditions, with fine weather promoting good ripening in the grapes, and growers harvesting very ripe fruit. Vinifications proceeded well, revealing all the essential qualities for the Champagne to evolve well: good sugar/acidity ratios, promising potential alcohol and lovely body.

2006 is a powerful, remarkably well-balanced vintage of great harmony; exquisite body on the palate reveals maturity while a seam of freshness supports the wines' aromatic qualities.

Drinking occasions:

WITH FOOD:

best served at 10 - 12°C.

Tasting note:

2006 Palmes d'Or Rosé is a fine Champagne requiring serious contemplation that typifies pinot noir to perfection.

Carried by the intensity of the vintage, rich and mature, it is juicy and consistent amid its full-bodied structure. The "*saignée*" method, imparting lovely colour from the black grape skins, brings enviable complexity and a wonderfully rich palate of red fruit flavours. The 2006 vintage, to which the Champagne owes its sumptuous style, also contributes appealing plumpness to the wine. On the palate, ripe fruit and stone fruit flavours intertwine with a hint of warm forest floor and sweet spice. This subtle, sensual, prestigious Champagne stands as an exemplar of the perfect balance of powerful pinot noir fruit from Bouzy and its subtly perfumed Ricey counterparts. Ideal for accompanying fine food and entertaining, this generous, utterly charming Rosé is best shared with an intimate circle of friends. It would make a heavenly digestive to end a meal in style.





Elaboration:

Aged for at least 8 years in our cellars

"Rosé de saignée" method.

The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne

Food and wine pairings:

Simple pleasures

Pan tumaca tomato and Serrano ham toasts
Mature *Beaufort* or *Comté* cheese (24-months)
Raspberry macaron

Relaxing interlude

Fillet of beef *en croûte*
Pigeon with cherries
Red berry millefeuille

Fine dining

Lobster coral sauce
Kobe beef in soy sauce, with crushed potatoes
"Noir extra" chocolate tart.

Medals and accolades:

16.5/20

Bettane & Desseauve Wine Guide 2018.

3 stars

Gerhard Eichelmann Champagne Guide 2017.