

ESPRIT DE VICTORIA ROSE 2010



2010, A fine year.

The month of January experienced very cool temperatures that did not soften until March. Flowering was delayed due to some cold nights in early June. The month of July was hot ending with some violent storms. This allowed the berries to fill out very well, but the September sun dried everything out nicely.. The late maturity meant that the bunches arriving at the press were full of sweet berries.

Elaboration

Blend: 24% Chardonnay, 11% Pinot Meunier, 65% Pinot Noir, of which 18% is red wine from Cumières, predominantly from the Grand Cru and Premier Cru Vineyards : Cumières, Mailly, Rilly, Chouilly, Le Mesnil sur Oger, Avize ...

Aging: parcel by parcel in tanks then in bottle for a minimum of 6 years.

Tasting

To the eye, a beautiful intense pink with a gentle effervescence.

The nose is fine and attractive with aromas of ripe red fruits, wild strawberries and cherries, followed by notes of mint and orange.

The palate is lively with plenty of fruit (kirsch, candied fruit) evolving into more exotic notes.

A rich complex and balanced structure that combines body and finesse ends with beautiful length.

To partner

An elegant cuvée, ideal for an aperitif in the evening.

The Victoria Rosé 2010 can enhance your table alongside beef carpaccio with duck foie gras; bluefin tuna, sweet peppers and balsamic caramel; and stuffed eggplant with smoked salmon and parmesan cheese.

Storage

Store horizontally in a dark cellar at a constant temperature.

Place in an ice bucket for twenty minutes before serving. Best enjoyed around 10 ° C.



FONDÉ  EN 1825

Joseph Perrier
CHAMPAGNE