



Rare
ROSÉ MILLÉSIME 2008

RARE CHAMPAGNE

RARE ROSÉ MILLÉSIME 2008 PRECISELY GRACIOUS

Adding a rich new facet to the narrative initiated by Rare Rosé Millésime 2007, Rare Rosé Millésime 2008 is as precise as a Mondrian work. Its decisive mineral texture, full of contrasts, is faceted like a refined quartz. It melds the pronounced delicacy with the exacting expressiveness of the blend.

AWARDS

Best in Show
Decanter World Wine Award 2019
Grand Gold
Mundus Vini
Winner Trophy - 96 points / Gold
International Wine Challenger

FOOD PAIRINGS

Prawn risotto. Braised or red meat, such as Black Angus. Roast lamb chops. Stewed or roast pigeon. Lightly grilled red mullet. Grilled lobster. Mozzarella di buffala.

AGEING POTENTIAL

Drink until 2030

WEATHER: UNPREDICTABLE

A mild, rainy winter, followed by an unpredictable and dreary spring, with a month of June marked by an abrupt drop in temperature, confirmed by a significantly cool summer, formed the backdrop to the ripening process up until 15 August. And then, a miracle of nature: the ominous and extremely rainy weather changed radically to become sunny, dry and almost cold, lasting throughout the harvest in mid-September.

TO THE EYE: PEARL PINK

The colour of Rare Rosé Millésime 2008 is as exquisite as the petals of old roses. Coppery, almost blue glints merge to give a soft hue of pink quartz. Elegant bubbles dance in the glass like a string of pearls.

ON THE NOSE: SPRINGLIKE AND COMPLEX

Confirming the impression of old roses, the initial nose offers a bouquet of spring flowers. This extremely fragrant elegance quickly increases in complexity and texture. Notes of tangerine, lychee and verbena alternate with hints of syrupy elderberry, the plumpness of sweet almonds and the vibrancy of peonies. Freshly picked dark crisp fruit (blackcurrant, blueberry, lingonberry) complement the Rare Rosé Millésime 2008 olfactory palette. Heralding a vintage with exceptional potential, the nose is generous without being aggressive or overbearing.

ON THE PALATE: SUBTLE AND MINERAL

Following an attack that is both elegant and generous, the velvety texture unfurls to offer minerality and subtlety. Initially, the exuberant vitality of dark fruits like redcurrant, lingonberry and wild raspberry, underlined by citrus, stands out with incredible precision. Following this vibrancy, smoky notes and aromas of star anise and violets are released to entice the palate.

The grace of Rare Rosé Millésime 2008 resembles that of field poppies, which offer an exquisite beauty in their natural setting but cannot bear being plucked. Then the mineral tautness returns, shrouded with a triumphant delicacy, with a hint of vanilla and the light caress of silk chiffon.

