

RARE ROSÉ MILLÉSIME 2007 SENSUAL

The first rosé vintage by Rare Champagne, Rare Rosé Millésime 2007 marries 56% Chardonnay wines, selected mainly from the Montagne de Reims region for their freshness and elegance and 44% Pinot Noir grapes. A blend of 11 grape varieties, it has been left to mature for at least eight years.

Bold and sensual, its minerality pays tribute to the pure fresh style of Rare Champagne. Few Houses dared to make a 2007 vintage because of the difficult and risky weather conditions.

AWARDS

96/100
Wine Advocate 2017

95/100
Wine Spectator 2016

WEATHER: UNPREDICTABLE

The year got off to a very rocky start, with inconsistent flowering. A mild winter gave way to spring frosts and pouring rains in the summer, followed by a cold front in August.

TO THE EYE: SPARKLING COPPER

A golden pink colour with glints of copper and rose petals, reminiscent of the colours of 19th-century Orientalist painters. Effervescence is regular and beaded.

ON THE NOSE: REFINED AND DISTINGUISHED

Light and distinguished, the nose begins with spring notes of chlorophyll, tangerine and Oriental spices before aromas of crisp Napoleon cherry and wild strawberries emerge, giving way to a final slightly smoked bouquet.

ON THE PALATE: FLESHY AND MINERAL

The taste of red fruits flourishes against an elegant minerality, then merges into notes of spices, pomegranate, vanilla and passion fruit with a dash of paprika. Long and persistent with the vibrant finish, peppered with accents of gingerbread, mocha and liquorice, followed by Persian scents of sandalwood and rosewood. A generous, full-bodied and refined wine.

FOOD PAIRINGS

Gambas, candied eggplant and sprouts
Lobster roasted in pieces, white Soisson beans, Tonka cream
Lamb fillet with citrus crust, zucchini flower, candied eggplant and garden peas

AGEING POTENTIAL

Drink until 2022



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Rare

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RARE CHAMPAGNE