



Rare
MILLÉSIME 2006

RARE CHAMPAGNE

RARE MILLÉSIME 2006 SUNNY

Rare Millésime 2006 is immediately delectable, both oriental and fresh, mature and warm.

Thanks to its almost paradoxical mineral and opulent tautness, it shows substantial potential for expression.

FOOD/WINE PAIRING

Green asparagus, warm potato espuma
Grenadine of veal with langoustines

AGEING POTENTIAL

Drink until 2030-2035

AWARDS

Gold

Decanter 2019

Grand Gold

Mundus Vini

Winner Trophy - 97 points / Gold
International Wine Challenge

WEATHER: CONTRASTING

Following a cold winter with abundant snowfall succeeded by spring thunderstorms, the summer brought suffocating heat. In August, the temperatures cooled and heavy rains threatened the grapes' maturity. In September, the heat thankfully came back to encourage the harvest.

TO THE EYE: IRIDESCENT GREEN GOLD

Bearing witness to a sun-filled year, Rare Millésime 2006 glows with an iridescent yellow-green gold. Delicate, dynamic bubbles glisten in this flaxen brilliance.

ON THE NOSE: TROPICAL AND DISTINGUISHED

Rare Millésime 2006 first offers a generous honeyed and oriental nose - an appeal to all lovers of fine food and wine. The intense nose reveals a precocious, but great, maturity, the sign of a generous, intense year.

The extremely expressive fragrances of crisp mango, white chocolate, cocoa, coffee, tropical fruits, quince and cinnamon-flavoured jelly lend the vintage complexity and a sophisticated vitality.

The scent of jasmine tea, so typical of the Rare Champagne style, paves the way for a gradually emerging minerality. In this straightforward wine, aromas of dried apricot and pink peony foreshadow a slightly vegetal structure, much like the limestone and rich loam where vanilla, yellow kiwi and Oriental spices bloom.

ON THE PALATE: INFINITELY RICH AND INVITING

The exceptionally long finish immediately impresses the palate. Hints of mocha and cappuccino dusted with cocoa confirm the fine Rare Millésime 2006 minerality and subdue the luminous rectitude tempered by a delicate effervescence. Dried apricots, sweet spices, vanilla underpinned with fragrant quince jelly, citron and lime envelop the palate with an Oriental and smoky, almost nonchalant, warmth. As it warms in the glass, Rare Millésime 2006 pulses with accents of crisp honeyed pastries and Espelette pepper. Testifying to its solar generosity, this depth underscores the wine's taut freshness and foreshadows a magnificent longevity.