



Rare
ROSÉ MILLÉSIME 2012

RARE CHAMPAGNE

RARE ROSÉ MILLÉSIME 2012 VIRTUOSO

Rare Rosé Millésime 2012 expertly balances three distinct families of sensations: floral, fruity and spiced. Combining aromas and freshness, this third vintage rosé from Rare Champagne adds a new dimension to the Maison's style.

ELABORATION

Exclusive use of « the cuvée »

Blend : 60% Chardonnay & 40% Pinot Noir

12 Crus of which 8 are classified as Grand Crus and 3 are classified as Premier Crus:

Chardonnay : Villers Marmery, Vertus, Mesnil-sur-Oger, Oger, Chouilly, Avize

Pinot Noir : Verzy, Ay, Verzenay, Ambonnay, Ville-Dommange

Red Wine : Les Riceys (8%)

Full malolactic fermentation

Dosage : brut (7g/l)

Time aged on lees: 8 years minimum

Time aged with a cork stopper:
1 year minimum

AWARDS

Gold

International Wine Challenge 2022

Grand Gold

& Best of Show Champagne Vintage Rosé
Mundus Vini 2022

WEATHER: UNPREDICTABLE

In 2012, due to frost, hailstorms, rain and high temperatures, flowering was unpredictable in the vineyard. However, the weather eased and provided perfect conditions for the grapes to ripen just before the harvest. Despite a small yield, the year nonetheless revealed a memorable vintage.

TO THE EYE: ROSE PETALS AND CHALCEDONY GEMSTONE WITH A HINT OF BLUE

The radiant color of Rare Rosé Millésime 2012, where rose petals meet chalcedony gemstone, is reminiscent of the rose quartz hue of the earlier Rare Rosé Millésime 2008. This harmony is part of Rare Champagne's signature style.

There are also gentle hints of blue, which subtly enhance the elegant and joyful bubbles of the champagne.

ON THE NOSE: FLORAL, FRUITY, SPICED. A HARMONY OF CONTRASTS

The first aromas to reach the nose are a perfect balance of florals and fruit. The wine responds to the intensity of cherry blossom with the delicate, tart aromas of forest fruits and lychee. Then, notes of turmeric, ginger, white pepper and citrus begin to develop, and are enhanced by white peach and orange blossom. This is where the floral, fruity and spiced notes come together in perfect harmony.

ON THE PALATE: SPICED FRESHNESS

On the palate, the first sensation is generous and expansive. Aromas of cherry, lychee and ginger intensify on the nose. Simultaneously, the structure of Rare Rosé Millésime 2012 strikes a balance between hot and cold: warm spices such as paprika, Espelette chili, turmeric and pepper give way to a cooling, mineral freshness. The finish, which combines attractive tannins and iodine notes, is the sign of a sophisticated wine with a vibrant salinity.

FOOD/WINE PAIRING

Sweet tomato and black cherry soup, with goat's milk ice cream and ground pistachios - Lobster carpaccio, with a duo of gently spiced beetroots - Filet of red mullet, young zucchini, and bouillabaisse sauce - Free-range poultry cooked on the bone, with a jus infused with Reims mustard, vegetables and lime - Spiced forest fruit coulis, with a speculoos biscuit.

AGEING POTENTIAL

Virtuoso up to 2045, phenomenal afterwards.



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