



Rare
ROSE MILLÉSIME 2014

RARE CHAMPAGNE

RARE ROSÉ MILLÉSIME 2014 EXTRA-ORDINARY

Rare Rosé Millésime 2014 sweeps you up in a whirlwind of aromas. Fourth rosé vintage of the house, the wine's sensory eccentricity enhances the expressive palette of Rare Champagne. A talkative wine whose unbridled energy reveals itself immediately, this rosé vintage later reveals a tender, fragrant intensity, both floral and spiced.

ELABORATION

- Exclusive use of "the cuvée"

- Blend: 60% Chardonnay & 40% Pinot Noir
 - 9 Crus, of which

5 are classified as Grand Crus
and 2 are classified as Premier Crus

Chardonnay: Villers-Marmery, Vertus,
Montgueux, Avize, Oger

Pinot Noir: Ay, Ambonnay, Verzy
Red Wine: Les Riceys (18%)


- Full malolactic fermentation

- Dosage : 9g/L

- Time aged on lees: 8 years minimum
 - Time aged with a cork: 6 months minimum
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AGEING POTENTIAL

Extraordinary until 2034,
incredible thereafter

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WEATHER : UNEXPECTED

After an especially mild and humid autumn and winter, June became hot and sunny. July and August were extremely cold and rainy. A sunny and very dry climate finally settled in September, heralding a bountiful harvest.

TO THE EYE : INTENSE

The wine's incredibly dense, coppery rose gold colour anticipates the richness and depth of its bouquet. The bubbles are very subtle.

ON THE NOSE : EXUBERANT

Rare Rosé Millésime 2014 displays its extraordinary personality from the first nose. After strong aromas of red and dark fruits - wild strawberry, black cherry, blackberry - and blood orange, on the second nose, musk, apricot and candied orange covered in dark chocolate come together, simultaneously revealing a hint of candied fruit and chocolate, violet, rose, and guava. Finally, spiced aromas - star anise and pepper - emerge, complemented by a touch of kirsch and brioche.

ON THE PALATE : EXPRESSIVE

The nose lingers on the palate, thanks in particular to the violet and red fruits. The attack is succulent and fiery in its concentration. Pomegranate, Morello cherry and dried flowers assert themselves. Notes of strawberry tart and crème pâtissière then characterize the generous, velvety flavour. Rare Rosé Millésime 2014 finishes with a powerful, swirling, vinous tension, worthy of a fine dining champagne: chocolate, pink peppercorns and kirsch bloom on the palate. A wonderfully long, positive bitterness rounds off the tasting of this eccentric vintage.

FOOD/WINE PAIRINGS

- Vitello tonnato
- Spanish charcuterie
- Hand-cut beef tartare, capers, Espelette pepper
- French eel stew with red wine
- Game with cranberry sauce, crème de cassis, cocoa
- Layered vegetable pie, green cabbage and crispy root vegetables, vegetable reduction, black truffle
- Red and dark fruit soup with sweet spices
- Strawberry tart