

# Rare

## ROSÉ

### RARE ROSÉ MILLÉSIME 2007

2007 was an unusual year for the vineyard, with extremely early growth which then suffered a cold snap in August and required some health-monitoring; the year gave rise to very few vintage champagnes. Only the bravest were able to foresee its exceptional potential and support the vine with subtlety.



The Rare Rosé Millésime 2007 is the fruit of a marriage between 56% Chardonnay wines, mainly from the Montaigne de Reims area, selected carefully for their freshness and elegance and 44% Pinot Noir for structure. A blend of 11 crus, this exceptional wine has been left to mature on lees for no less than eight years.

**TO THE EYE** - A golden pink colour with glints of copper.

**ON THE NOSE** - The nose begins with fruity notes of lychee and the fragrance of aromatic, exotic herbs. Next notes of crisp Napoleon cherry and wild strawberries emerge, then moving into a final aroma redolent of smoked tea.

**ON THE PALATE** - The texture is light and elegant in the mouth, like rose petals. The taste of red fruits blossoms in the mouth and merges into notes of aromatic, exotic herbs, pomegranate, vanilla, passion fruit and a dash of paprika to finish. A rich, meaty and sophisticated wine, with excellent ageing potential.

#### **A word from the Cellar Master**

*“The year 2007 was perfectly atypical, producing the first vintage Cuvée Rare Rosé. We spent several years reflecting on the selection of grape varieties that would be best suited to the Rosé version of our prestige cuvée. Rare Rosé Millésime 2007 enjoyed 8 years ageing time in the cellars.”*  
Régis Camus

#### **Rankings & Medals**

- **95/100** – Wine Spectator 2016