Cuvée Louise Rosé 2003

2003, a year of madness, an atypical year, but such an extraordinary year that we had to keep a real footprint of it to be able to recall, when the time comes, the excesses of Mother Nature. We have actually experienced excesses of all kinds, because our dear grapes had to withstand temperature variations of more than 50 °C over a period of 4 months. In the same way, the rainfall was so weak that the Champagne region was comparable to the Languedoc during that year. Once the harvesting dates were well mastered, all these excesses made it possible to highlight exceptional characters in the vintage wines. As a matter of fact, the vine made a maximum use of the natural reserves of the chalk to feed itself and did so in such a way that the wines have very pleasant mineral touches.

On the eye, this wine presents itself with a soft pale pink colour which is expressed by shades between salmon pink and peach pink. Fine and elegant bubbles ascend delicately to the surface of the glass to peacefully die there.

On the nose, aromatic lacework evolves progressively in a universe made of finesse and elegance. It is first of all a nose which is slightly toasted and reveals itself to then be gradually replaced by some notes of dried citrus fruit, associated with fine touches of small red fruits, reminiscent of wild strawberries.

On the palate, it is fresh, tasty and elegant with a great frankness. All the olfactory sensations are experienced to let us gently slide to aromas of spices and garrigue. The wine then softly develops volume around notes of confit apricot and dried lemon. It is all marked by a pronounced genuineness enhanced by the superb minerality of this well-borne great Cuvée.

Food and wine pairing: A Rosé Champagne of a very high quality and unfailing freshness which can delight the most demanding palates, for the pleasure of tasting this cuvée Louise rosé on its own or to accompany exceptional dishes such as caviar or lobster in a sauce or simply delicious marinated and grilled prawns.

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Absolute purity

Created to pay homage to Louise Pommery, Cuvée Louise is a wine of an **absolute purity** which expresses the quintessence of the exceptional œnological know-how of Maison Pommery.

Uniques parcels

Avize, Cramant et Aÿ: Cuvée Louise finds its origin within these three grands crus, true gems of the entire Champagne.

Tracked and identified by boundary stones, the Cuvée Louise parcels are subject to permanent attention throughout the year. The chardonnays of Avize and the cramant and pinot noir of Aÿ have a particularly high sugar content. **200 dedicated pickers,** mainly senior people, know how to evaluate at first glance the most beautiful grapes which deserve to be selected.

The know-how of Maison Pommery

The pressing is carried out in the traditional square press located close to the vines. The grapes arrive anyway with their intact qualities.

In order to ensure the absolute purity of the juices, only 1,800 litres of juice, issued from the first two extractions which are at the heart of the cuvee, are retained for every marc of 4,000 kg instead of the 2,550 litres authorised by the regulations. Pommery is the only Maison in Champagne to impose standards of this kind on itself. Cuvée Louise is a vintage wine, an expression of one exceptional year. The winemaker of Pommery has decided to elaborate Cuvée Louise only when a vintage is worthy of this great wine.

After an assemblage combining purity and richness of aromas, the wine starts a **long ageing** in the constant freshness of our chalk cellars.

Absolute respect for the wine

During the last stage an 'expedition liqueur' is added. It is made up of wines of Grand Cru of Avize and dosed as a minimum to preserve an intact character of the wine. Pommery forces itself to have each bottle of Cuvée Louise rest for a period of six additional months in the cellars to find back its natural balance.