Rare

ROSÉ MILLÉSIME 2008

A PRECISE MINERAL
GRACE

“I had already produced the first Rare Champagne rosé vintage in 2007. I took the liberty the following year of creating a successor, which would not be discovered until a decade later. Rare Rosé Millésime 2008 proves to be decisively graceful and mineral, much like a Mondrian, with nuances of quartz.”

Régis Camus, Cellar Master for Rare Champagne

Rare Rosé Millésime 2008,

Freedom grounded in rigour

Nature is behind all Rare Champagne decisions and is also the inspiration of Régis Camus, Cellar Master for Rare Champagne. In 2008, it offered the serendipitous possibility of producing a rosé champagne two years running. Rare Rosé Millésime 2008 brings into focus the House's affinity for rosé champagne. It adds a rich new facet to the narrative initiated by Rare Rosé Millésime 2007.

True to the style created by the Cellar Master, Rare Rosé Millésime 2008 is a magnificent surprise with a decisive mineral texture, full of contrasts.

Produced in a limited series, Rare Rosé Millésime 2008 will be available from June 2019.

Rare Rosé Millésime 2008,

faceted like a delicate quartz

A pink hue as stunning as it is elegant.
Pink like a delicate quartz, sculpted in renowned jewellery workshops.
Pink like the ancient roses blooming in the gardens of flower aficionado Régis Camus.
Pink like the delicate bubbles of Rare Rosé Millésime 2008, an invitation to enjoy.
Pink like the metal cap on the Rare Rosé Millésime 2008 bottle.

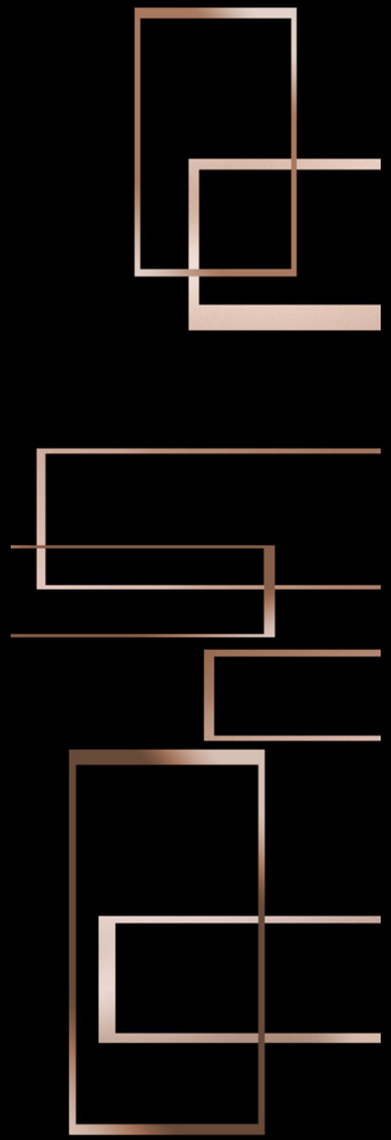
A very special pink with slight coppery glints, hinting at the delicacy, strength and complexity of this precise, well-balanced vintage. This unique new facet to the Rare Collection glows with an ethereal pink, true to the oriental signature of Rare Champagne.

Rare Rosé Millésime 2008,

A blend worthy of a Mondrian work

Régis Camus was as determined and precise in blending Rare Rosé Millésime 2008 as Mondrian was in creating his masterpieces. He played with contrasts, reconciling contradictions and tensions in total creative freedom. Eliminating all conceit from roses, he successfully melds their pronounced delicacy with the exacting expressiveness of the blend.

Fragrant and springlike, Rare Rosé Millésime 2008 boasts great consistency in appearance, nose and palate.
The wine's full personality unfurls gradually with the initial verve of dark fruit giving way to the taut precision of sweet almond, peonies and violets, underpinned by smoked notes.



Rare Rosé Millésime 2008 offers a freshness that is like opening a window onto a garden just as the flowers begin to bloom in the morning.
The crispness of dark fruits (blackcurrant, blueberry, redcurrant, lingonberry) fuses with a harmonious minerality, enhanced by subtle plummy, floral notes. These contrasts are ultimately reconciled in the concise finish.

Rosé Millésime 2008 is composed of 70% Chardonnay (primarily from Côte des Blancs and the Montagne de Reims) and 30% Pinot Noir from the Montagne de Reims in the white wine blend. Exacting in the balance of proportions, Rare Champagne keeps secret the percentage of red wine in the final blend.

The exquisite texture of Rare Rosé Millésime 2008 is to be savoured in casually sophisticated settings. Its precise elegance can be shared at any simple joyful occasion as it imperceptibly adds a touch of magic. Unassuming. Simply delightful.

Tasting Notes

The vintage in one word

Graceful

For its second rosé vintage, Rare Champagne offers enthusiasts a bouquet of spring flowers and crisp dark fruits, with notes of star anise and sweet almond. Its marked delicacy is rooted in potential for excellent expression over a long period. What if springtime were eternal?

Weather: unpredictable

A mild, rainy winter, followed by an unpredictable and dreary spring, with a month of June marked by an abrupt drop in temperature, confirmed by a significantly cool summer, formed the backdrop to the ripening process up until 15 August. And then, a miracle of nature: the ominous and extremely rainy weather changed radically to become sunny, dry and almost cold, lasting throughout the harvest in mid-September.

To the eye: pearl pink

The colour of Rare Rosé Millésime 2008 is as exquisite as the petals of old roses. Coppery, almost blue glints merge to give a soft hue of pink quartz.
Elegant bubbles dance in the glass like a string of pearls.

On the nose: springlike and complex

Confirming the impression of old roses, the initial nose offers a bouquet of spring flowers. This extremely fragrant elegance quickly increases in complexity and texture.

Notes of tangerine, lychee and verbena alternate with hints of syrupy elderberry, the plumpness of sweet almonds and the vibrancy of peonies. Freshly picked dark crisp fruit (blackcurrant, blueberry, lingonberry) complement the Rare Rosé Millésime 2008 olfactory palette.

Heralding a vintage with exceptional potential, the nose is generous without being aggressive or overbearing.

On the palate: subtle and mineral

Following an attack that is both elegant and generous, the velvety texture unfurls to offer minerality and subtlety. Initially, the exuberant vitality of dark fruits like redcurrant, lingonberry and wild raspberry, underlined by citrus, stands out with incredible precision.
Following this vibrancy, smoky notes and aromas of star anise and violets are released to entice the palate.

The grace of Rare Rosé Millésime 2008 resembles that of field poppies, which offer an exquisite beauty in their natural setting but cannot bear being plucked. Then the mineral tautness returns, shrouded with a triumphant delicacy, with a hint of vanilla and the light caress of silk chiffon.

Food/Wine Pairing

Rare Millésime Rosé 2008 is the ideal accompaniment from appetizer to desert.

- Prawn risotto
- Braised or red meat, such as Black Angus
- Roast lamb chops
- Stewed or roast pigeon
- Lightly grilled red mullet
- Grilled lobster
- Mozzarella di buffala

Ageing Potential

To be enjoyed until 2030.

Rare Champagne,

The True Exception

With its rich expression, Rare Rosé Millésime 2008 joins the nine other Rare Champagne vintages produced over the 20th and 21st centuries.

The incomparable Rare Champagne expertise defies the usual rules governing the terroir selection, blending, storage and design. Carefully preserved in its bottle bearing a golden crown, Rare Champagne is internationally renowned for its unique blend of Chardonnay and Pinot Noir as well as for its infinite freshness and purity. Resisting the trivialisation of vintages, Rare Champagne is the true exception.

Rare
CHAMPAGNE

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