La Grande Dame Rosé 1995

Crus
Grands Crus ✓
Premiers Crus
Autres Crus

Grapes varieties
53 % Pinot Noir
32 % Chardonnay
+ 15 % red wine from Bouzy

Reserve wines
0% — 50%
0%

Dosage
9 g/l
▶ Brut ◀
Extra Dry
Sec
Demi-sec
Doux

Serving temperature
50 to 54 °F

Food pairing
Green asparagus
Seranoham
Morels
Lobster
Langoustines
Seafood
Saint-Pierre

Ageing potential
From now until 2020

1995 began like the 3 previous years with a mild, wet winter. Budbreak took place between 6 and 17 April, one week ahead of time, given the average date of budbreak over the last few years. Some vineyards in the Marne and Aube were affected by frost at the end of April and mid-May but fortunately the House's vines were not damaged. After a short cool period, hot, nearly summery weather conditions occurred and the end of flowering was excellent. July was particularly hot and stormy and the threat of mildew had never been as strong since 1958. Constant attention and excellent integrated control meant the future harvest could be saved. As the harvest approached the grapes matured rapidly, and a late attack of botrytis had no lasting effects. Harvesting for the Chardonnay began on 21 September, with Pinot Noir and Meunier following one week later. Staggering the dates of the harvest and selective picking meant good-quality grapes were brought in, thus maximising the potential quality of the vintage. The balance of musts was excellent. The 1995 vintage is similar to that of 1988, with an average strength of 9.5°GL and acidity levels of 9 g/l. The wine promises great ageing potential. The lots at Bouzy planted with Pinot Noir which go to make our red wines were harvested on 2 October.

THE CUVÉE

The basic blend is made up of 53 % Pinot Noir from the grand crus in the Ay (Grande Vallée de la Marne) and Verzenay, Verzy, Ambonnay and Bouzy vineyards (Montagne de Reims). The other 32 % is composed of Chardonnay using three grand crus, Avize, Oger and Le Mesnil-sur-Oger, from the Côte des Blancs area. The Grande Dame Rosé 1995 is obtained with the addition of 15% of red wine made entirely from Pinot Noir grapes from the village of Bouzy. The vast majority of grapes comes from the Clos Colin, one of our best lots situated in the heart of this Grand Cru.

THE TASTING

- The Grande Dame Rosé 1995 is limpid and has a magnificent warm, very deep colour with glowing bronze tones. Effervescence is fine and long-lasting.
- The quality and distinction of this vintage are mirrored in the intense, elegant nose. Notes of red fruits (raspberry, fresh strawberry) and toasted aromas (grilled flavours, gingerbread, dried fruit, honey) complement each other to perfection and bestow an unforgettable bouquet on this wine.
- In the mouth the wine confirms the complexity of the nose. With a rare aromatic concentration, the Grande Dame Rosé 1995 reveals exceptional fullness and volume and a dense, deep texture, with the Pinot Noir maintaining its structure. The silkiness so characteristic of La Grande Dame is already present and with time this sensation of mellowness will be accentuated. The extremely harmonious finish, together with the smoothness and mellowness of this wine, draws us into a world that radiates sensuality.

Veuve Clicquot