Vincent d’Astrée – Brut Rosé – NV

Champagne



SILVER - GOOD

France, Champagne, 1er Cru

A rosé champagne. Very fine bubbles. Colour has medium intensity, I would say, for the Champagne style. With a copper tinge or darker onion skin. Always difficult to talk about colour in a rosé . The nose is medium intense. Displaying quite generous fruity aromas. I think quite a lot of, I get a good notion of Pinot. With more red berry fruit, ripe pear and some creamy notes of butter, some almond nuts, a hint of nougat. Generous palate here. It starts out quite broad with crushed red berry fruit, with pear, fresh butter. Quite vinous style, I would say. Nicely underlined by a bright and fresh acidity. Medium-bodied, good flavour intensity. No oxidation, no oak. So more of a pure, classic style. Quite long and persistent on the finish. Juicy and attractive and I suppose a style to drink on release. I do not think that this will gain a lot from further ageing but it is a pretty attractive rosé Champagne today.

- Tasted by Andreas Larsson: 04/03/2016
- Color: Rosé
- Vintage: NV
- Chardonnay de Chouilly, Pinot Noir de Cumieres

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