



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION UNIQUE **VICTOR ROSÉ 2016**

*The expression of old Chardonnay vines
in a rosé champagne for cellar-ageing*

PRODUCTION

BLEND

90% Chardonnay and 10% Pinot Meunier. 2016 Vintage.

VINIFICATION

70% of the wine is fermented in stainless steel and 30% in wood.
The dosage is 6g/l of sugar.

AGEING

Over eight years of ageing on the lees.

TASTING NOTES

APPEARANCE

Peachy pink hue with coppery tints.

NOSE

The first nose is dominated by aromas of red fruits such as strawberries and red currants. With aeration, the wine reveals notes of yellow stone fruit, along with hints of red pepper and dried rose petals.

PALATE

The wine is full-bodied and lively on entry. The freshness of the Chardonnay balances the structure of the Pinot Meunier, revealing flavours of raspberry, apricot and praline. The finish is long and saline, with a subtle hint of oak and roasted notes.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect with braised fennel in a shellfish jus or braised beef vol au vent with an oyster mushroom and tonka bean emulsion.

CELLARING

Can be enjoyed now or cellared for up to 20 years. Serve at 10°C.

BEHIND THE LABEL

— *The genesis*

With this blend derived from old Chardonnay and Pinot Meunier vines in Pierry, Claude Mandois has created a tour de force - a champagne that embodies all the complexity and refinement of the Champagne House's signature style.

— *The vision*

This rosé champagne was designed for cellar-ageing. At the time of its blending, a deeper colour is deliberately created in the expectation that ageing on the lees will naturally soften it. Over time, the aromas evolve from vibrant red fruits to more peppery and spicy notes.

— *The Cellar Master's comments*

The disgorgement of a Victor Rosé is always an exciting moment, revealing the copper colour and spicy notes that were envisioned eight years ago!