



L'Intemporelle Rosé

— Les Prestiges - Cuvée Millésimée —

Shimmering rose-petal pink colour, with glints of gold and copper and a fine bead of delicate, spinning bubbles.

Soft summer fruits on the nose, notes of raspberries, strawberries and red currants layering with the merest suggestion of citrus and white fruits splendidly refined, with a subtle edge of minerals.

The palate fulfils the promise of the nose, delivering the soft, creamy texture of red-berry fruit mingled with hints of pears, pink grapefruit and Mirabelle plums. The taste is crisp and clean, lush but impeccably balanced with a long, graceful finish.

Pairing with food

This delicate pink cuvee will shine at aperitif parties, highlighting the subtlest of gourmet delights. An exquisite partner for langoustine with raspberries, red mullet with truffles, scallop carpaccio or crayfish tails au gratin.

Also an ideal companion for a dessert of fresh summer or winter fruit soup.

L'Intemporelle Rosé remains true to the seductive, well-balanced style that made L'Intemporelle de Mailly Grand Cru a hit from the word 'go'. This is a charming vintage rosé, fruity but with no loss of that subtle harmony of Pinot Noir and Chardonnay that is the signature of its white counterpart.

PLACE OF ORIGIN

Mailly Champagne, vineyard classified as Grand Cru.

COMPOSITION

Pinot Noir 60% - Chardonnay 40%.

WINEMAKING PROCESS

Manual picking ; whole cluster pressing.

Alcoholic fermentation at 16°.

Malolactic fermentation in stainless-steel tanks.

Ageing on laths in traditional chalk cellars.

BLENDING

This wine's subtle pink hue and nuanced fruit is obtained by enriching the white L'Intemporelle blending with a tiny quantity of old-vines Pinot Noir (made from a selection of our own plantings aged 40-years or more).

DOSAGE

8 g of sugar per litre.

FORMAT

Bottle 75 cl. in an exclusive presentation pack.

A limited edition champagne in special white numbered bottles.



CHAMPAGNE
MAILLY
GRAND CRU