



## Château de Rouanne - "Effervescent rosé" - rosé - 2019

Rouanne – 2019 vintage Brut nature rosé - Comté de Grignan sparkling

Pliocene limestone sand and marl  
Average vine age 50, farmed organically  
Slow pressing. Fermentation and ageing in concrete tanks.  
Bottle fermentation in February 2020.  
'Brut nature' with no dosage

The vast majority of top-notch rosés are made in the South of France, most notably in Provence. This is ironic because you might have thought that the prime growing regions for rosés, the ultimate cool-climate wines just like whites, would have been in the northern parts of our country. This is not the case. When you then take a look at what the world of sparkling rosés has to offer, you realise that (apart from some very successful Champagnes) the ideal location for growing sparkling rosés remains to be found. And just as for still rosés, there is no guarantee that it will be in the northern part of the country. In the same way that Provence once showed the world that it was the most felicitous region for growing rosés, I think that finding the prime location for sparkling rosés is still very much a blank canvas. Situated within view of the Alps, the lower part of the hillside at Château de Rouanne benefits from the cool, dry influence of the icy Pontias wind that sweeps across the hills before cooling the entire Aygues valley. Consequently, the old vines grown on limestone and marl can ripen slowly, yielding ripe and intensely expressive fruit at alcohol levels low enough to conceivably produce balanced sparkling wines. Picked in the early hours, the grapes undergo lengthy pressing, after which the juice is put through a rigorous settling regime. Then follows long fermentation in our traditional concrete vats. There is no "dosage", i.e. no sugar at all. With its aromas of flint and wild strawberry, our first vintage Brut Nature develops fine, clean and energetic bubbles that will provide you with a delicious treat for evenings throughout the summer of 2020.

Flint, wild strawberry. Freshness, length and tension on the palate.