



ROSÉ DES RICEYS 2022



TERROIR

Pinot Noir from the village of Les Riceys, a wine-growing village of character in the heart of the Côte des Bar.

BLENDING AND WINEMAKING

100% Pinot Noir, short maceration of the grapes, followed by slow pressing and fermentation in stainless steel vats.

TASTING NOTES

Colour : An intense pink colour with slightly coppery highlights.

Nose : The nose is complex and elegant, revealing aromas of red fruit (strawberry, raspberry, redcurrant) and sweet spices.

Palate : True to the nose, the palate is structured and full-bodied. It has a lovely freshness and silky texture, revealing aromas of ripe red fruit and a long finish.

RECOMMENDATIONS

Storage :
Drink within 2 to 4 years.

Serving temperature :
Between 10° and 14°C.

Pairing :
Ideal with duck breast and vegetables roasted in honey.

Champagne Victoire unveils its Rosé des Riceys (A.O.C), an exceptional, confidential still wine made exclusively from fine Pinot Noir grapes matured on the best exposed vineyards. Les Riceys is the only village in Champagne to benefit from the 'Rosé des Riceys' Appellation d'Origine Contrôlée. Once highly appreciated at the court of the Sun King, Louis XIV praised the unique aromatic qualities of this still wine.