

Champagne CAILLEZ LEMAIRE

Tasting Notes – Franck Wolfert, March 7, 2021

Rosé brut

This rosé has a very elegant appearance. Copper highlights sparkle within an orange hue. Abundantly effervescent, the wine is adorned with a magnificent crown of flawless bubbles. The general presentation is very attractive and implies maturity.

Strawberry, spices, baked fruit...

Smoky notes and brine, representing both land and sea.

The initial nose is intense and fruity. We discern strawberry, baked fruit, and spices. After a few moments, the aromas evolve to become both more maritime and woody. Smoky notes appear, as well as those of brine, the signature of a beautiful “land/sea” balance. The wine gradually shows its depth of character, beneath a charming exterior.

It hits the palate tenderly. This comforting sensation is maintained as the flavour develops, thanks to a fine balance between the wine’s substance and its rebellious freshness (linked to the presence of malic acid). The delicate nature of the effervescence, and the luxurious character of the liqueur in the *dosage*, is accompanied by a lovely vinosity. All of this results in a texture reminiscent of taffeta - quite voluminous, smooth, and slightly crisp.

The finish is direct and generous. It conveys aromas of blood orange and saffron, and shows a lovely persistence (lingering 7 to 8 seconds). It fades on a beautiful note of salinity.

This rich and seductive Rosé is expressive and vinous, an excellent accompaniment for your picnics.

Serve in an egg-shaped champagne glass, and at a temperature of 10° Celsius (or 50° Fahrenheit), in order to properly release the aroma of the cuvée.

As for meal pairings, there are many possibilities: flat oysters, a salmon and leek tart, a salad with Champagne lentils and dried duck breast, a Caesar salad, a plate of hard cheeses...