

## Champagne CAILLEZ LEMAIRE

Tasting Notes – Franck Wolfert, March 16, 2021

### **Rosé demi-sec**

The hue of this Demi-Sec Rosé is suggestive of rose petals, nuanced with rose-gold highlights. The fine effervescence, with pearls of carbonation floating to the surface is perfect (full and very white).

The visual presentation is elegant and attractive.

The initial nose releases slowly. At first, it offers subtle aromas of rose and strawberry. When left to breathe, the depth of expression increases. We discern notes of licorice, anise, cherry, peony, and even blood (fresh meat).

After a few minutes in the glass, the expression is more lactic (cream) and "wild" (musk, undergrowth), but the strawberry remains. This wine is very complex and the aromas linger perfectly in the air.

The way it hits the palate is both lively and luxurious. Then it develops as both vinous and mouth-filling. The wine's beautiful consistency, supported by the alcohol and the dosage, covers the palate and makes it feel like a full and almost excessively smooth wine. Almost, because in counterpoint, an undertone of citrus brings freshness and rigor. We savor aromas of strawberry liqueur, and licorice. This combination of elements creates an alert, vinous champagne with a luscious character.

The finish is powerful and very long (lingers for over 10 seconds). Sweet, warm, and tangy, it prolongs the impression on the palate. A small hint of limestone punctuates the last moments, adorned with flavors of cherry and marshmallow.

This is a rare wine, as there are not many Demi-Sec Rosés in Champagne. It is not heavy and even has a certain grace, with its remarkable natural balance.

Serve in a shapely flute, at a temperature of 10° Celsius (50° Fahrenheit).

It will be seductive with any red berry desserts (Strawberry Soup, blackcurrant or blueberry for example), but paradoxically, it will excel paired with the simplicity of certain savory dishes: A nice head cheese, a parfait of fowl liver with ratafia jelly, a meat pâté, or an assortment of sheep's milk cheeses.