

Rare Champagne,
Rosé Millésime (Gift Box) 2008
Champagne, France

Rare
CHAMPAGNE



PRODUCER

Over the last forty years, Rare Champagne has declared only 14 Vintages (1976, 1979, 1985, 1988, 1990, 1998, 1999, 2002, 2006, 2007, 2008, 2012, 2013, 2014). All in limited series, Rare Champagne lives up to its name. Until March 2022, Champagne legend Régis Camus was the Chef de Cave, whose meticulous winemaking has made him Sparkling Winemaker of the Year at the IWC eight times and in 2019 the CSWWC rewarded him of a Life Achievement award. Emilien Boutillat, IWC Sparkling Wine Maker of the Year 2021 and 2023, is now charged with safeguarding Rare Champagne's house style, while simultaneously leading the house into the future. The wine is born out of struggle with nature – in 1976 it was after a period of exceptional drought, in 1985 following a terrible black frost. Rare Champagne pays homage to the glory days of Versailles when founder Florens-Louis Heidsieck presented his first ever 'prestige cuvée' to Marie Antoinette in 1785, declaring that he wanted to make a 'cuvée worthy of a queen'.

VINEYARDS

As the guardian of the Rare Champagne style, Régis Camus selects the vineyards according to their expression rather than their rank in the scale of Premiers and Grand Crus. This blending approach contributes to the complex, distinguished, and yet pure style of Rare Champagne. He thinks outside the box, choosing Chardonnay grapes from the Montagne de Reims, traditionally more recognised for Pinot Noir, giving the wine freshness and precise minerality. He prefers the Pinot Noir grapes from the Montagne de Reims as well (for instance Verzy or Aÿ) for their sheer intensity and powerful silky texture.

VINTAGE

A thrilling vintage in Champagne. June and July were very cool before favourable weather returned in August. Warm, dry days and cool nights continued through to harvest in mid-September, resulting in Champagnes with great finesse and ageing potential.

VINIFICATION

The first fermentation took place in stainless-steel tanks. Once completed, the wine was racked and underwent full malolactic fermentation. Rare Rosé 2008 marries 70% Chardonnay grapes, selected mainly from the Montagne de Reims region and 30% Pinot Noir (some as red wine) in a blend of eight crus. The wine was kept on its lees for 9 years before disgorgement, when a dosage of around 8.5g/l was added.

TASTING NOTES

The Champagne is crystal clear with a radiant, pale copper colour. The first aromas to emerge are redcurrant, almond and spring flowers, followed by more pronounced notes of lychee, pink grapefruit and sweet spice. Delicate, vibrant and expressive, Rare Rosé 2008 showcases all that is great about the vintage, resulting in a champagne of great length, complexity and longevity.

AWARDS

International Wine Challenge 2021, Trophy

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| Closure | Natural Cork |
| ABV | 12% |
| Notes | Vegetarian, Vegan |