

Domaine Jean-Noël Gagnard,
Crémant de Bourgogne `Lys` Rosé 2016
Bourgogne, Burgundy, France



Grape Varieties	100% Pinot Noir
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl

PRODUCER

This famous domaine has been run by Caroline Lestimé, Jean-Noël's daughter, since 1989. Its 12.5 hectares of outstanding vineyards have been certified organic since 2014, and are now run biodynamically, though are not yet certified as such. Most of the estate's vineyards are in the heart of Chassagne, with one vineyard in the Hautes Côtes de Beaune, which looks down on St. Aubin and was planted in 2015. The wines are, in the best sense of the phrase, 'low intervention' wines, with each expressing the character of its site.

VINEYARDS

The Pinot Noir is grown on a slope overlooking the village of Saint Aubin. The soils are white clay marls with a high limestone content. The vineyards are certified organic and farmed using biodynamic methods.

VINTAGE

The 2016 harvest was extremely small (one of the tiniest on record) but the grapes that survived the frosts and rot were generally of exceptionally high quality. 2016 is regarded as a very classic vintage, renowned for its balance and poise.

VINIFICATION

This is a saignée method rosé, made from 100% Pinot Noir. The grapes underwent a short maceration to extract gentle colour and aromatics before fermentation. The second fermentation took place in bottle (Methode Champenoise) and the wine was aged on its lees for at least 12 months before disgorgement.

TASTING NOTES

Pale salmon pink, this is a deceptively delicate sparkling wine which combines the precision of Burgundy with the exuberance of vintage rosé Champagne. It opens with a charming bouquet of redcurrant, wild strawberries and raspberries while the palate is precise with fine bubbles, fuller notes of creme patissiere and a beautiful texture.