

Vintage Rosé 2015

The signature of time

The predominance of Pinot Noir with the touch (10%) of wines produced in oak casks and the prolonged aging on the lees give the power and aromatic richness so typical of Veuve Clicquot Vintage style.

The Vintage Rosé 2015 blend is elaborated with 13% of red still wine, exclusively from the Pinot Noir of Bouzy Grand Cru.

Dosage

8 G/L

Tasting notes

Floral notes: jasmine, orange blossom, linden

Citrus fruits: yuzu, lemon, mandarin

Orchard fruits : apricot, quince, cherry

Berries: strawberry, gooseberry, blueberry

Jam & dried dates

Spices: clove, saffron, vanilla

Green tea & wild mushrooms

Bakery: brioche, puff pastry

Woody: santal, eucalyptus

Harvest 2015

Exceptional harvest:
low rainfall, good sunshine

Wines:
concentrated, structured

Aging Potential

Over 15 years

Blend

50% Pinot Noir
30% Chardonnay
20% Meunier
+ 13% (Pinot Noir Bouzy Grand Cru)

Food & Wine Pairing

Gourmet

Gastronomy

Harmony and fusion
(combination of surf and turf,
fresh and warm notes, sweet/salty)

World cuisine
(spices, oriental, Asian, Indian)

*Monkfish tagine with dates
and orange zest*

How to Drink

- Temperature: 10 to 12°C
- Use the Veuve Clicquot Prestige Glass



Generosity
Harmony
Structure

Did You Know?

- In 1818, Madame Clicquot broke with tradition and created the very first blended rosé in Champagne.
- 67th vintage since 1810, the year when Madame Clicquot created the first vintage champagne.