

# Grand Cellier Rubis 2011



## Blending

60% Pinot Noir - 40% Chardonnay

Selected vines: 55 years old

Ageing: 10 months into large casks of 228 liters

No malolactic fermentation

## Colour

The colour is pink salmon. The effervescence is long lasting, giving birth to a delicate mousse.

## Aromas

On the nose, this wine is powerful. It develops fruity aromas (strawberry, raspberry and cherry) and floral notes of peony with a vanilla finish. The first impression on the nose and in the mouth are defined by length, complexity and balance.

There is a beautiful purity, an excellent finesse on the palate with a creamy texture that lets us discover an elegant wine with a beautiful vinosity.

## Food pairing

This remarkably fresh wine (with a fine minerality from our calcareous soils) let us enjoy the delicacy of a vintage rosé champagne.

This wine goes very well with delicacies, such as «salmon en papillote» with strawberry or with fried langoustines. It can also be appreciated with a fillet of red mullet and even with a lamb chop with spring vegetables.

This Champagne will enhance its aromatic plenitude after 2 or 3 years of ageing. Ample, round and complex on the palate, this wine has "an incredible charm."

Grand Cellier Rubis 2009

•Josh Reynolds (janvier 2015) : 98/100

Grand Cellier Rubis 2006

•Wine Spectator Insider (octobre 2012) : 95/100

Grand Cellier Rubis 2003

•eRobertParker.com (the independent Consumer's guide to Fine Wines, décembre 2009) : 93+/100

Grand Cellier Rubis 2002

•Wine and Spirits buying Guide 2010 : 96/100