



CHAMPAGNE  
**LOUIS TOLLET**

À EPERNAY - FRANCE

[www.champagne-louis-tollet.fr](http://www.champagne-louis-tollet.fr)

## Louis Tollel Cuvée Rosée Brut Grand Cru

### Composition of the Cuvée:

The Louis Tollel La Grande Cuvée Rosé is composed of 55% Pinot Noir and 45% Chardonnay for which we add from 8 to 15% of Bouzy Rouge, a famous Pinot Noir in Bouzy village in the middle of the Champagne area. To obtain this fabulous Champagne, we select the noblest grapes issued from « Grand Cru » Terroir profiting a more important ageing in cellar from four to five years..

### Tasting Notes:

This Grande Cuvée Rosé will charm you with its shining colour; between grey and orangey, it is topped with a nice ring of fizziness making discover very fine bubbles.

On the nose, the wine initially displays floral notes with a subtle rose fragrance. A pretty bouquet, very intense and complex.

With a round mouth, lightly spicy, you can discover intense aromas, where hazelnuts dominate this cuvee with apricot. A very well flavoured and distinguish wine.

### Food and Wine Affinities:

Harmonious with the nose as in mouth, you can drink this tasty Champagne during aperitif or for any other occasions with a smoked salmon or a chocolate cake for example.



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**1 Star:** “A beautiful mandarin color with shades of tiles-red. Refined and complex, the nose mixes roasting (chocolate, mocha), smoke, candied orange peel, jammy fruit and butter. The mouth is rich, ample and round ends on a bitter chocolate. It is truly rosé designed for your meals.” **Guide Hachette des Vins 2015**



#### AROMA

A rich nose with ripe apricot, peach and mandarin as well as hazelnut and toasty notes

#### COLOUR

Deep gold

#### TASTING NOTES

The palate carries great weight and richness with a sensuous satin texture. The wine has concentrated stone fruit and citrus flavours over toasty spicy characters

#### WINEMAKING NOTES

Handpicked from 20+ year old Mendoza vines with less than 2.75kg per plant. Whole bunch pressed to a large proportion of new French oak barriques, with a large component of solids and wild fermentation with 100% malolactic. Subsequently left on gross lees for six months to the end of Spring. Racked off and returned to barrique for maturation of around a year and a half. Bottled under cork for longevity. This wine was unfiltered with one year's bottle age prior to release.

This collection of wines has been made in a stylistically bold manner. The focus is on purity, texture, concentration and longevity, with a hell of a lot of personality!

#### BLOCKS

Awatere

#### CLASSIFICATION

Marlborough, New Zealand

#### SOIL

Silt loams over alluvial gravels

#### GRAPES

100% Mendoza Clone  
Chardonnay from vines over 20 years old

#### HARVEST DATE

20 April 2016

#### BRIX AT HARVEST

24.4 Brix

#### TECHNICAL ANALYSIS

Alc.	14%
T.A.	6.6g/L
pH.	3.20
R.S.	1.5g/L

#### CELLAR

Good drinking from 2019, but will continue to mature positively for ten years plus



## COMPAGNIE VINICOLE BARON EDMOND DE ROTHSCHILD

CHATEAU MALMAISON Baronne Nadine de ROTHSCHILD 2009  
MOULIS EN MEDOC

The Château Malmaison vineyard, situated in the Moulis wine-growing area of the Médoc, is one of the oldest in the Médoc.

Grape vines have been established here, thanks to a handful of landowners and a sizeable religious community, ever since the middle ages.

This property, which adjoins Château Clarke, was also purchased by the Baron Edmond de Rothschild in 1973, with the intention of recreating a large estate.

Though in a state of total neglect at the time of purchase, the Château Malmaison has now been restored to its former glory. The vineyard too was completely replanted between 1974 and 1978, and now extends to 24 perfectly maintained hectares. The clay-limestone soil is ideally suited to a blend of 80% Merlot and 20% Cabernet Sauvignon.

This particular mixture of grape varieties, dominated by the Merlot, gives us the smooth and rounded wines so typical of this specific area.

The greatest possible care is taken at every stage of the production of this wine, right from the maintenance of the vines themselves, which is always aimed at improving quality. At each grape harvest, the grapes are picked by hand and are then meticulously sorted before being vatted. The wine making process then proceeds in automatically thermo-regulated stainless steel vats. Lastly, the wines are matured for 16 months in new barrels and year-old barrels.

Thus, the wine produced by Malmaison allies delicacy, suppleness and elegance with a rich and fruity bouquet.

Ever since 1997 the Baroness Nadine de Rothschild has continued the proud tradition of the estate in accord with the wishes of her husband.

Appellation :	Moulis en Médoc
Vineyard area :	33 ha
Soil type :	Limestone and clay
Blend :	80% Merlot 20% Cabernet Sauvignon
Plantation density :	6600 vines/ha (1m x 1.5m)
Vineyard age :	30 years
Soil management :	Natural grass cover
Vineyard pruning :	Double Guyot
Harvest :	Hand picking, hand selection of the grapes (before and after destemming) <u>Merlot</u> : from 5 <sup>th</sup> to 15 <sup>th</sup> of October <u>Cabernet Sauvignon</u> : from 16 <sup>th</sup> to 20 <sup>th</sup> of October
Vinemaking :	Cold maceration, vinification in stainless steel tanks. Automatic thermorégulation system. Micro oxygénation in tank. Malo-lactic fermentation in new french oak barrels.
Ageing :	30% in new barrels, rest in second fill barrels Duration : 16 months
Production :	60 000 bottles



## PRESS RELEASE &amp; TASTING COMMENTS :

**DECANTER** ★★★ (15.5 points)

Good well-made wine, nice touch of oak, smooth and elegant. Drink 2012-16.

## FOOD AND WINE :

Drink with grilled meat, and french cheese.  
Advised serving temperature: 18°C.

Chinese: Roast Duck or Pigeon accompanied with pepper salt  
Japanese: Hayashi (Japanese Curry)  
Korean: Bi Bim Bop (Beef with fried eggs)