

NV DELICE ROSE BURGUNDY SPARKLING WINE

DOMAINE DES CHAUCHOUX, RULLY, BURGUNDY, FRANCE



THE WINE:

100% Pinot Noir from the village of Rully in Southern Burgundy. The wine is made using the Méthode Traditionnelle where secondary fermentation occurs within each bottle creating tiny bubbles. The grapes are harvested with high acidity and low sugars to preserve freshness and acids for the elegant and lively style of the wine. The wine is classed as a non vintage but the fruit is all from 2017 vintage. Less than 450 cases were made.

THE ESTATE:

Domaine des Chauchoux is the new Domaine owned by Christian Belleville, former owner of Chateau Saint Michel. His family vineyards and winemaking traditions go back four generations in Rully with the same vineyards and lands being passed on down through the generations. The winery produces about 10,000 cases per year, split equally between red and white wines. The soils here in Rully are based with clay and limestone with the Pinot Noir plots being grown on clay based soils while the Chardonnay is grown on the limestone rich soils. Christian Belleville and his children Jean Michel and Amelie do much of the winemaking and vineyard maintenance where they practice sustainable agriculture and ancient Burgundian winemaking techniques. The Domaine is also known as Domaine Manigley although the owner prefers to refer to his wines under the Domaine Des Chauchoux name.

TASTING NOTES:

Color: pale salmon-orange

Aromas: tart red berries and mineral with hints of liquor

Flavor & Texture: red fruits and apple skins mingle with tart acids; the crown of tiny bubbles creates a creamy mouthfeel

Food Pairing: smoked salmon served on toast points with cream cheese, fresh dill and cracked pepper

-DRINK NOW THROUGH 2024-