

Pinot Rosé 2025



Terroir

Blend of two terroirs from several plots: Oxfordian "caillottes" and Kimmeridgian marls.

Vines

Grape variety: Pinot Noir
Planting density: 7000 vines/hectare

Cultural practices

Grassing or hoeing
Guyot Poussard pruning
Organic amendments

Vintage

The 2025 vintage is characterized by its earliness and its sunny profile, supported by good water reserves accumulated during the winter. The warm, dry spring encouraged rapid vine growth, with low disease pressure but a slight drop in yield due to millerandage.

The summer is marked by episodes of intense heat, the August heatwave resulted in concentrated berries, despite sometimes reduced volumes. The harvest, which began early at the end of August, took place under favourable conditions, producing healthy and well-balanced grapes. The wines show a lovely freshness, aromatic richness, and a harmonious balance.

Vinification

Harvested by hand in early September, this rosé is obtained by direct pressing and cold settling.

Fermentation of the musts in temperature-controlled tanks for 15 to 20 days.

Aged on total lees for 6 months (70% in tank and 30% in large oak barrel)

Racked, blended, filtered and bottled in March 2026.

Tasting notes

 Pale pink



From the very first nose, the wine shows beautiful intensity. The initial aromas are marked by the lusciousness of vineyard peach, enhanced by elegant notes of white pepper that bring a subtle spicy dimension. With aeration, it evolves towards a fresher, more tangy profile dominated by citrus fruits, revealing hints of orange zest.



Frank on the attack, it opens onto a palate both juicy and crisp. The mid-palate confirms the promise of the nose, with the indulgent character of vineyard peach supported by lively citrus notes. This fruity backbone highlights a fine balance driven by freshness. The persistent finish offers a refreshing return of menthol notes.



Serving temperature: 8 to 10°C.

Food pairing: Grilled shrimp skewers, lemon and thyme marinated chicken, strawberry and mint soup

Ageing potential: 2 to 3 years.