



i-winereview.com

# The International Wine Review

July 2026

Report # 110: Rosé Champagne



*In this Issue*

*Introduction*

*The Champagne Region*

*Making Rosé Champagne*

*Top Rosé Champagne Producers*

*Tasting Notes of Recent Releases*

## **Introduction**

In recent years, the Champagne market has been in the doldrums largely due to French domestic consumption dropping by over a third since 2020. While exports grew over that time, that growth made up only half the French decline. The Champagne market has been especially challenging since Covid. Between 2021 and 2025 world demand (French + Exports) has shrunk by 17 percent.

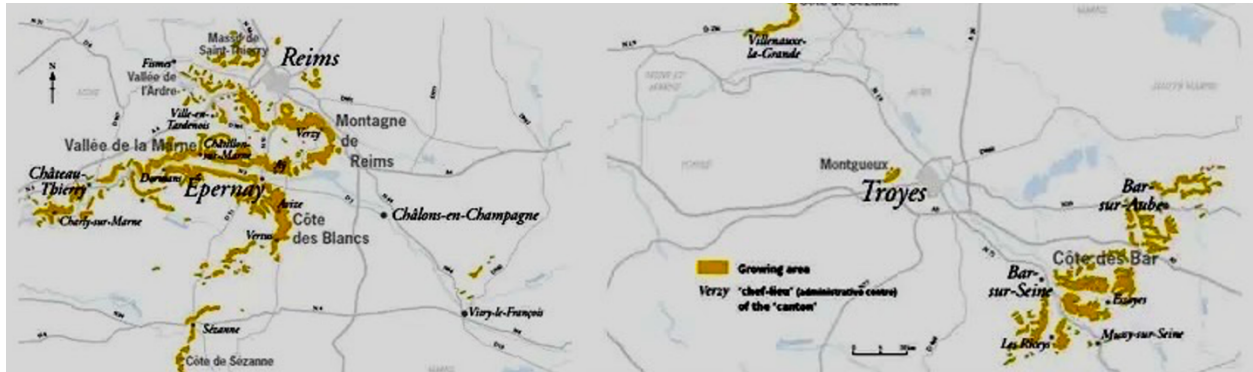
The principal bright spot for Champagne in recent years has been the US market, France's most important export market for this sparkling beverage. America has had a long love affair with Champagne beginning with Thomas Jefferson's travels to the region. He served Champagne (but not the sparkling type) at the White House and at Monticello. American consumption of Champagne began increasing rapidly in the mid-20th century, mostly from well-known Champagne houses, a pattern that persists today. Not only is the US the single largest importer of French Champagne, it also consumes Champagnes of relatively high quality. In 2024, the average bottle of Champagne exported to the US cost €30 compared to €23 for Great Britain and €24 for Germany, two other large Champagne markets. Also, in 2024, the US was the only major market to experience an increase in sales over 2023, due in part to importers' fears of impending tariffs.

One of the drivers of the US Champagne market has been rosé Champagne, sales of which have grown over time (in the US; globally, rosé sales have declined). In 2024, rosé Champagne accounted for over 12 percent of all US Champagne imports, more than double rosé's share of total Champagne production. In 2025, according to the latest Comité Champagne statistics, shipments of Champagne to the US were 26.5 million bottles, slightly down from 2024.

In this, our 4<sup>th</sup> report on Champagne, we explore the world of rosé Champagne and review recent releases of some of the top producers. Many of those reviews have been written by Associate Editor Joel Butler MW subsequent to his trip to Champagne last year. We also take the opportunity to look at our past reviews of producers and their Champagnes and identify those that we have found to make especially high-quality non-vintage or vintage rosé Champagnes.

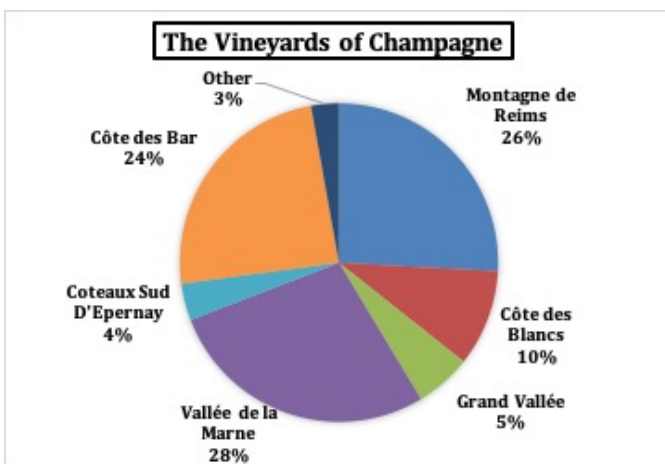
Note: Thanks to the Comité Champagne for the use of the cover photo. Since we have written earlier reports on Champagne covering history, viticulture, winemaking, etc. in some depth, we do not repeat that information in this report. Subscribers have access to those earlier reports at [www.iwinereview.com](http://www.iwinereview.com)

## The Champagne Region



*Champagne Growing Regions: Right side of map is south of the left side. (credit CIVC Champagne)*

In most respects, rosé Champagne is similar to non-rosé, or blanc, Champagne. It can be made from grapes grown in any of the principal growing regions of Champagne, especially, the Montagne de Reims, the Côte des Blancs, the Vallée de la Marne, and the Côte des Bar. These growing regions are discussed in some detail in our Report #78 *Champagne: Diversity and Change*. The graph below shows the distribution of the Champagne vineyard across these regions.



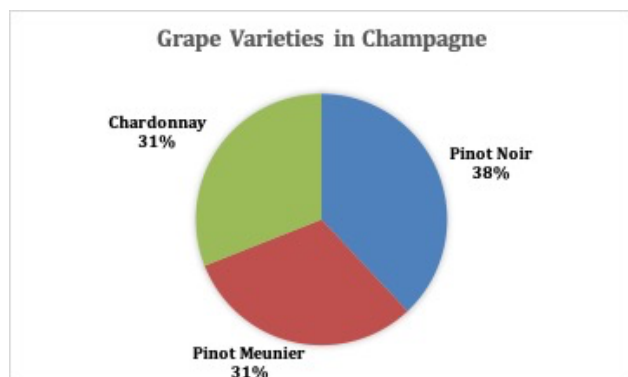
While the **Vallée de la Marne** is one valley, it has two distinct wine growing regions: the Grande Vallée to the east and the Vallée de la Marne Ouest to the west. The Vallée de la Marne Ouest is where the Meunier grape reigns supreme, growing in clay rich soils, and is the fruit source for most rosé Champagnes based on Meunier. The Grand Vallée lies to the east of the Grand Cru village Aÿ just north of the Marne River and is principally planted to Pinot Noir. Some of Champagne's best-known grower-producers (i.e., recoltant-manipulant, or RM) are located here—Gaston Chiquet, René Geoffroy, Marc Hébrart, Jacquesson, Philipponnat and Henri Goutorbe—and several make rosé Champagnes.

The **Montagne de Reims** is located north of the Grand Vallée and west and south of the city of Reims, reaching the Marne River to the south. Its plantings are diverse with about 41% Pinot Noir, 25% Chardonnay, and 34% Pinot Meunier and is home to seven Grand Cru villages including Mailly-Champagne, Ambonnay and Bouzy. Mailly is home to the Mailly Grand Cru Cooperative, and Ambonnay includes the vineyards of famous producers like Krug, Egly-Ouriet, Jacques Selosse, and Gonet-Médeville. However, for rosé drinkers, perhaps the most interesting Grand Cru is Bouzy. Bouzy's vineyards mostly face south and are among the warmest in the Montagne, making it perfect terroir for Pinot Noir. Historically, it was known for its still red wine, and even today it's the source of much of the still red Pinot Noir used in making rosé Champagne.

Situated south of Epernay, the **Côte des Blancs's** chalky soils are perfect for growing Chardonnay, which is 98 percent of all plantings in the region. Rosé Champagnes from producers in the regions are often made with still Pinot Noir brought in from Bouzy or elsewhere outside the region.

The **Côte des Bar** is the second (to Montagne de Reims) largest growing area of Champagne with 7,778 ha of vines, 86 percent planted to Pinot Noir. Much closer to Chablis than Reims, it share limestone and clay Kimmeridgian soils with those of Chablis. Much of this region's fruit is blended into Champagnes made by the large houses located in Reims and Epernay, but it has its share of quality producers making rosé Champagnes like Drappier, Dosnon, Moutarde, and Cedrid Bouchard.

## Making Rosé Champagne



Like other Champagnes, rosé Champagne can be a blend of the grape varieties allowed in Champagne. Today, Pinot Noir, Chardonnay, and Pinot Meunier dominate Champagne's vineyard (see graph), although another four varieties—Pinot Blanc, Arbanne, Petit Meslier, and Pinot Gris are also permitted. What distinguishes rosé is the presence of red grape varieties, principally Pinot Noir and Meunier, required to give the wine its pink color.

The rosé blend varies greatly. The Leclerc Briant Rosé, for example, is 95% Chardonnay and just 5% Pinot Noir, while Veuve Clicquot's Le Grande Dame Brut Rosé is 92% Pinot Noir and 8% Chardonnay. And the Taittinger Brut Rosé includes Pinot Noir, Chardonnay and Meunier with 15% red wine. One of the more unusual blends is the Dosnon Recolte Rosé Brut with 90% Pinot Noir and 10% Meunier red wine.

Except for the color, rosé Champagne is made much the same way as blanc Champagne. Like other Champagnes, rosé Champagne can be a blend of the permitted grape varieties. Pressing, fermentation (including malo), blending, adding the liqueur de tirage, aging on the lees, disgorgement, adding the liqueur de expedition, and post-disgorgement aging in bottle are all similar. One major difference in production between rosé Champagne (and other sparkling rosés) and all other rosé wines made in France is the permission to blend red and white grapes together, whereas all other rosé wines must be made via maceration or pressing of 'colored' grapes.

Like other Champagnes, rosés can be a blend of the permitted grape varieties, and non-vintage bottlings are a blend of base and reserve wines. The base wine is from the current vintage, while reserve wines are the wines from previous vintages, often stored in neutral oak barrels. Most large houses will have a large store of reserve wines kept separate by grape variety and provenance. Some houses and almost all grower-producers will instead create a perpetual reserve, a solera style system that includes base wines from several vintages kept in barrel or steel tank. Each year some of the reserve is withdrawn for blending while an equal amount of the new vintage's base wine is added to the reserve.

## Base and Reserve Wines

The chef de cave assembles the final cuvée from the company's collection of base and reserve wines. For a brut blend this entails blending different grape varieties from different villages or vineyards both from the base year and the reserve years (or solera) to create a wine of consistent style and quality. The typical non-vintage brut of a large Champagne house is often a blend of dozens, if not hundreds, of individual lots. Growers who make their own Champagne seldom have the luxury of blending from very large lots of wines from the current and reserve vintages. But they typically vinify and age by parcel, and they often create soleras of older wines for each cuvée. This way they can still blend across vineyard sites and across vintages while preserving their unique terroir.

In a poor vintage year, the blend will include a higher proportion of reserve wines to compensate for the low quality of the current year's base wine. Consumers who indulge in Champagne infrequently are reassured by the unchanging character of these wines, and the winemaking teams headed by the chefs de cave go to great lengths to maintain the "house style". Vintage Rosé Champagnes, of course, include no reserve wines as they are made from the base wine of a single year.

## Adding Color

Rosé Champagnes have color, of course, and that color comes from either briefly macerating red grapes on the skins in the press (the direct press method), leaving the juice on the skins for several hours, then draining some portion of that juice off the skins (the saignée method) or adding a small amount of still red wine to the main volume. The saignée method of making rosé Champagne entails keeping the juice of red grapes (Pinot Noir or Meunier) in contact with the skins for a short period of time to extract color and aromas before bleeding off. The most popular method for adding color blends a portion of red wines made from Pinot Noir or Meunier with the blanc Champagne base wine. It results in a pale color and delicate red fruit flavors. Both methods contribute a light pink-red color, subtle red fruit aromas and flavors, and some phenolic structure.

Excellent rosé Champagnes are made using all three methods. Top producers using the saignée method include Laurent-Perrier, Louis Roederer, Drappier and Leclerc-Briant. Among outstanding producers blending in red wine are Billecart-Salmon, Ruinart, and Veuve Clicquot. Among those who use the direct press method is Mailly Champagne.

## Top Rosé Champagne Producers: A Retrospective

Note: This list is a compilation of top producers and Champagnes from our tastings and reviews over the past two decades. The full reviews can be found in our past reports on Champagne, (#78) *Champagne: Diversity and Change*, (#34) *Champagne Revisited*, (#9) *Champagne*, and in the many articles published on the IWR blog and on our Substack channel @iwinereview. While changes in vintages, winemakers, and disgorgement dates affect Champagne quality, we have found considerable consistency over time among top producers.

In the following lists, luxury Champagnes costing over \$100/bottle are designated by (\$); outstanding current releases reviewed in this report are designated by (!)

### Top Non-Vintage Producers and Their Rosé Champagnes

Alfred Gratien Cuvee Paradis Rosé Brut  
Aubry Brut Rosé 1er Cru  
André Jacquart Rosé de Saignée Extra Brut (!)  
Ayala Rosé Majeur  
Barnaut Authentique Rose Brut Grand Cru  
Barons de Rothschild Brut Rosé (\$)  
Bernard Remy Brut Rose  
Bertrand Delespierre Enfant de la Montagne Brut Rose Premier Cru  
Billecart-Salmon Brut Rosé  
Bollinger Rosé Brut Champagne (!)  
Bruno Paillard Extra Brut Premiere Cuvée Rosé  
Charles Heidsieck Rose Reserve  
Charles Orban Brut Rosé

Chartogne-Taillet Le Rose Brut  
Christian Gosset A05 Rosé Extra Brut Grand Cru (\$)  
Devaux D Rose Cote des Bar  
Dosnon Henri Dosnon Brut Rose  
Drappier Rose de Saignee Brut Cote des Bar  
Gonet-Médeville Rose Extra Brut Premier Cuvee  
Goutorbe Bouillot Ru des Charmes Brut Rose (!)  
Henriot Brut Rosé  
Jean Milan Brut Glamour Rosé  
Krug Rose 22eme Edition (\$)  
Laurent Perrier Brut Rosé Cuvée (!)  
Leclerc-Briant Rosé Extra Brut Reserve (!)  
Mailly Grand Cru Rosé de Mailly Brut  
Marc Hebrart Extra Brut Rosé 1er Cru  
Margaine Brut Rosé 1er Cru  
Moussé Rosé Eugène Extra Brut  
Paul Bara Brut Rosé Grand Cru  
Pehu Simonet Rosé Brut Grand Cru  
Philipponnat Brut Rosé  
Pierre Gimonnet & Fils Brut Rosé de Blancs  
Rene Geoffroy Brut Blanc de Rosé (\$)  
Roland Champion Brut Rose  
Ruinart Rose Brut  
Taittinger Prestige Rosé  
Waris-Larmandier L'Instant de Passions Rosé Extra Brut

### **Top Producers of Vintage Champagnes**

Bollinger Brut La Grand Année Rosé (\$)(!)  
Dom Perignon Brut Rose (\$)  
Charles Heidsieck Rose Millesime (\$)  
Geoffroy Rosé de Saignée Brut 1er Cru (!)  
Henriot Millésime Rosé (\$)(!)  
Laurent Perrier Brut Grande Cuvée Rosé Alexandra (\$)  
Mailly L'Intemporelle Rose Grand Cru Brut  
Pierre Paillard Les Terres Rosé XIX Extra Brut  
Roederer: Brut Rosé, Cristal Rosé (\$), Starck Rosé Brut Nature (!)  
Ruinart Dom Ruinart Rosé (\$)  
Taittinger Comtes de Champagne Grand Crus Rosé (\$) (!)  
Veuve Clicquot Vintage Brut Rose (\$), La Grande Dame Rosé (\$)

### **Rosé Champagne: Tasting Notes of Recent Releases**

In this section, we review recent releases of rosé Champagnes that we've tasted over the past year. The reviews were written by Joel Butler [JB] and Don Winkler [DW], including many from Joel Butler's 2025 visit to Champagne. Other reviews are from trade shows in Seattle and Washington DC and from samples provided by US importers. Given the different times and locations of these tastings, we do not attempt to give the wines precise numerical scores. However, Champagnes that we deem of exceptionally high quality are given a rating of "Outstanding!". Joel Butler's complete Champagne reviews can be found on his Substack channel, The WineKnowLog. Prices are not listed due to market uncertainties (including tariffs).



**Champagne Aubry NV Brut Rosé 1er Cru Montagne de Reims** 31% each Chardonnay and Pinot Noir, 31% Meunier, with Arbanne, Petit Meslier, and Fromenteau totaling 7%. Pale to no color. Floral, delicate red currant bouquet. Solid fruit flavors with crisp raciness. Very tasty. Disgorged April 2024. 12.5% alc. Twin brothers Pierre and Philippe Aubry make Champagne in the village of Jouy-lès-Reims from their 12 ha of Premier Cru vineyards (they own another 3 ha of vines which they sell off). Their specialty is Champagne's indigenous varieties like Arbanne, Petit Meslier, Fromenteau (the local name for Pinot Gris) and Pinot Blanc. Importer: Skurnik [JB]

**Ayala NV Rosé Majeur** The Rosé Majeur opens with scents of rose petals, pink grapefruit and red berries. The palate shows vibrant acidity and a persistent finish. An excellent aperitif rosé. A blend of 24 Crus from several years vinified in 120 small stainless-steel tanks. 51% Chardonnay, 39% Pinot Noir, and 10% Meunier from the 2021 vintage including 6% of Grand Cru red wine from Aÿ. Includes a minimum of 40% reserve wines, the oldest from the 2016 vintage. Dosage 6 g/L Founded in 1860 by Edmond de Ayala, Champagne Ayala is one of the 18 founding members of the Grandes Marques de Champagne in 1882. Located in Aÿ, today Ayala has 22 ha of organically cultivated estate vineyards and purchases grapes from another 100 ha of vines. Champagne native Julian Gout is the Cellarmaster, and Hadrien Mouflard is Managing Director of Champagne Ayala. Importer: Vintus [DW]

**Champagne Bernard Remy NV Brut Rosé Champagne** The Brut Rosé shows blood orange and rose petal on the nose, leading to a linear, focused, chalky dry palate. Tastes drier than the reported 8 g/L sugar with even a little hint of bitterness along the edges. Finishes very long with rich extract. A rosé meant for the dining table. A blend of 60% Pinot Noir, 35% Chardonnay, 5% Pinot Meunier and 8% Bouzy Rouge vinified in stainless steel and aged two years on the lees. RS 8 g/L. 12% alc. A grower Champagne founded by Bernard Remy in 1968 in the village of Allemant in the heart of the Cotes des Blancs, Bernard's son Rudy has been in charge since 2008, farming 11 ha of estate vineyards. Importer: Shiverick [DW]

**Bollinger MV Rosé Brut Champagne [Outstanding!]** Made from the 2020 base year, the Rosé Brut shows a solid orange salmon color. Fresh strawberry and currant on the nose with light minerality, then turning to blood orange flavors. Creamy fresh mousse and medium-bodied, the palate is richly fruity, spicy and crisp with an intense finish. A hint of phenolic spicy bitterness adds complexity. 34% Chardonnay and 66% Pinot Noir, including 6% Pinot Noir from Aÿ. 12.5% alc. One of the rare Grande Marques that is still family owned (with Roederer), Bollinger has always had a focus on Pinot Noir. It's well known for barrel fermenting and aging (6-8 months) a high percentage of its wines. Bollinger is part of the Société Jacques Bollinger, which also owns Ayala Champagne. Denis Bunner is Bollinger's chef de cave. Importer: Vintus [JB]

**Bollinger 2015 La Grande Année Rosé [Outstanding!]** Vivid pink rose with light salmon-orange reflex. Bouquet of spicy blood orange, pink grapefruit with hints of brioche and Fuji apple. Rich and ripe on the palate showing apple with hints of cinnamon spice, red currant and a touch of toastiness. Very impressive, fine wine! A blend of 40% Chardonnay from Cuis Premier Cru and 60% Pinot Noir from Aÿ and Verzenay Grands Crus with 5-6% still Pinot Noir, 1/3 whole cluster pressed. Dosage 7 g/L. Disgorged February 2024. 12.5% alc. Importer: Vintus [JB]

**Christian Gosset NV A05 Rosé Extra Brut Grand Cru** Medium copper salmon color. Lively and fruity, this is an excellent aperitif style rosé Champagne with a vivacious bouquet of red cherry and pomegranate. Creamy in the mouth with beautifully integrated, fine bubbles. Excellent depth of fruit flavor and good length, finishing medium dry. 87% Pinot Noir Aÿ Grand Cru and 13% Chardonnay

Chouilly Grand Cru; includes 10% Coteaux Champenois Pinot Noir vinified in oak barrels. 36 months *sur lattes*. 3 g/L dosage. Base cuvée 2020. Disgorged November 2023. 12.5% alc. Aÿ has been home to the Gosset family for 500 years. After 35 years making wine at the family's Grosset-Brabant establishment, in 2015 Christian Gosset decided to develop a personal project. His organically cultivated vines in Aÿ in the Vallée de la Marne are over 45 years old. The pressing is done in the Coquard basket press of his neighbor, Jean-Baptiste Geoffroy. Importer: DeMaison Selections [DW]

**Geoffroy 2015 “Blanc de Rosé” Rosé de Saignée Extra Brut 1er Cru Cumières** Copper-orange color.

Quite nutty, with a mature palate showing earthy Pinot Noir flavors and a moderately firm mousse and finish (possibly slightly phenolic). A 50/50 blend of Pinot Noir and Chardonnay from the Vallée de la Marne. The fruit was co-macerated in oak tanks. No malolactic fermentation. Organic viticulture. Made using the saignée method (juice bleed), then aged 90 months on the lees (in bottle before disgorgement). Disgorged March 2023. Dosage 1 g/L. 12.5% alc. **Geoffroy 2019 Rosé de Saignée Brut 1er Cru Cumières [Outstanding!]** All Pinot Noir. Solid pink color with a hint of orange. Toasty red currant nose loaded with fruit and driven by raspberry accents. Medium-bodied. Earthy finish with a firm mousse. A high-intensity rosé that would go well with roast duck. Disgorged March 2025, with 4 grams/liter of residual sugar. No malolactic fermentation. 12.5% alc. Jean-Baptiste Geoffroy, René's son, now manages this family estate which dates back to the 17<sup>th</sup> century. They have 14 ha of vines, 11 of which are in the Premier Cru village of Cumières in the Vallée de la Marne. Importer: Skurnik [JB]

**Goutorbe Bouillot NV Le Ru des Charmes Brut Rosé Champagne [Outstanding!]** Pure pink color.

Bright, fresh bouquet of strawberries and raspberries. Full and clean in the mouth with vibrant acidity and softly textured, revealing red berries and minerals. Vinous in character, best paired with food. A blend of 60% Pinot Meunier, 20% Pinot Noir, and 20% Chardonnay from 60-year-old vines including about 7% red Pinot Meunier. 30 months in the bottle on the lees. Dosage 7 g/L, 12% alc. The Goutorbe and Bouillot families have made wine in Champagne since 1775 and until recently sold their wines to the large Champagne houses. This small RM estate in Damery has 35 different parcels covering 9 ha of vineyards in the Vallée de la Marne with an average vine age of 35 years although some parcels are almost a hundred years old. Bastien Papeux makes the wines and manages the winery. Importer: Banville Wine Merchants [DW]

**Henriot NV Brut Rosé** A blend of 60% Pinot Noir, 30% Chardonnay and 10% Pinot Meunier with 30+

reserve wines and 10% still red wine this is a polished, stylish rosé revealing rich, expressive strawberries and pink grapefruit enlivened by crisp acidity. The finish is long. The perfect aperitif. **Henriot 2015 Millésime Rosé [Outstanding!]** Copper-salmon color with a bouquet of red berries and pink grapefruit. Plump and rich with exuberant flavors of beautifully delineated fruit. A blend of 63% Pinot Noir and 37% Chardonnay including 10% still Pinot Noir, all Premier Crus and Grands Crus given at least 8 years aging. Dosage 3 g/L 12% alc. Founded in 1808 and under management by the Henriot Family for almost 200 years, Henriot Champagne has recently undergone changes in ownership. However, long term contractual relationships with growers and a stable winemaking team led by chef de caves Alice Tétienne ensure a promising future. Importer: Jackson Family Wines. [DW]

**André Jacquart NV Rosé de Saignée Extra Brut Champagne [Outstanding!]** Medium red-pink.

Bouquet of red berries and cherries with a violet note. The firmly textured palate is vinous and full in the mouth with concentrated flavors. It has a persistent mousse and a long finish. Made saignée style rather than the more traditional method of adding still red wine. A blend of 80% Pinot Noir from a 2-ha parcel in Vertus and 20% Chardonnay from Le Mesnil-sur-Oger Grand Cru. Fermented in oak (25% new) with the Pinot Noir macerated on the skins for up to 48 hours. Minimum of 3 years less contact before disgorgement. André Jacquart is a récoltant manipulant (RM) established in 1958 in the Côtes des Blancs with vineyards in the Premier Cru Vertus and the Grand Cru Le Mesnil-sur-Oger. All base wines are fermented in Burgundy barrels with no malo. Little or no dosage is added to the final product. Marie Doyard, the grandchild of André Jacquart, manages the winery today. Importer: Palm Bay [DW]

**Leclerc-Briant MV Rosé Extra Brut Reserve [Outstanding!]** Pale pink salmon color. Lovely, vinous, red currant bouquet with subtle toast accents. Mineral-driven flavors with a subtler mousse. Rich, floral berry finish. Classy and rich rosé that pairs well with duck. A blend of 89% Chardonnay and 11% still red Pinot Noir. Base wine from 2021. Disgorged September 2024, with 3.4 grams per liter of residual sugar. 12.5% alc. The Leclerc family began making Champagne under its own name in 1872. Pascal Leclerc Briant converted to organic and biodynamic viticulture and was a pioneer in the single vineyard grower movement. Hervé Jestin, formerly at Duval-Leroy, is the new cellar master. All grapes are fermented with ambient yeast in a variety of vessels—INOX, terracotta egg and French oak barrel. Importer Winebow [JB]

**Mailly Grand Cru MV Rosé de Mailly Brut** Deep, lovely rosé salmon-pink color. Fine perlage. Strong, candied, floral bouquet of roses and strawberry-raspberry. Medium-full mousse. Rich fruit flavors herald well-textured, fleshier ripe berry intensity with a hint of mineral or stones; almost perfumed after 5 minutes. All Pinot Noir. Base wine from 2020, with 6.5 grams per liter of residual sugar. Disgorged September 5, 2024. From the parcels Les Langues Raies, Les Coutures, and Les Chalois. Given 36 hours of maceration on the skins in the press. 12% alc. The westernmost grand cru in Montagne de Reims, Mailly consists of 80 growers farming 70 ha in 35 sites. The vineyards are not only in the northern Montagne, but they are in general north facing, so ripening takes longer and harvest occurs later than other parts of Champagne. The winemaker, Sébastien Moncuit, vinifies all the parcels separately. [JB]

**Marc Hebrart NV Rosé 1er Cru** Pale salmon-pink with a medium-fine perlage. Nicely fresh raspberry aromatics with low autolytic notes and very lively berry flavors. Creamy in texture yet crisp. Long finish. Rich flavors and great with Asian food. Chardonnay 50%, Pinot Noir 44%, with 6% still red Pinot Noir. The still red wine comes from Mareuil and is aged one year in oak. Base wines from 2019–2021. Disgorged August 2024. 12.5% alc. **Marc Hebrart Extra Brut Rosé 1er Cru Mareuil-sur-Aÿ** Pale salmon to onion skin color. Lovely freshness, precise redcurrant PN fruit with some light peppery spice on finish. Good finesse for a rose. Crisp mousse, bright long finish. This works equally well as aperitif or at table! A 50/50 blend of Chardonnay and Pinot Noir with 7% still red Pinot Noir and about two years en tirage. 12.5% alc. Importer Skurnik [JB]

**Margaine NV Brut Rosé 1er Cru Montagne de Reims Villers-Marmery** Pale rosé-violet, with no orange color. Fine berry and currant notes, with a light brioche and spice bouquet. Medium-bodied, with a spicy cherry finish, while both supple and crisp at the same time. Floral and lengthy, very fruity yet fresh—an archetypal rosé. Chardonnay 76%, Pinot Noir 24% (including 8% still red wine). Two years aging in bottle before disgorgement. Disgorged May 2024, with 9 g/l of residual sugar. Meunier 82% (including 12% still red wine), Pinot Noir 18%. Made in stainless steel except for the still red wine, which is aged in older barrels. Viticulture as above, with 18 months aging on the lees, from 40-year-old vines. Disgorged May 2024 with 0 grams per liter of residual sugar. Lovely pale pink-violet color. Mealy-toasty currant bouquet with solid freshness. Intense raspberry finish with a creamy mousse in a very fresh style. Importer: Skurnik [JB]

**Famille Moussé NV Rosé Eugène Extra Brut Vallée de la Marne** Lovely pale pink-violet color. Mealy-toasty currant bouquet with solid freshness. Intense raspberry finish with a creamy mousse in a very fresh style. Meunier 82% (including 12% still red wine), Pinot Noir 18%. Made in stainless steel except for the still red wine, which is aged in older barrels. 18 months aging on the lees, from 40-year-old vines. Disgorged May 2024 with 0 g/l of residual sugar. Importer: Skurnik [JB]

**Laurent-Perrier NV Cuvée Rosé Brut Champagne [Outstanding!]** Light copper salmon color. Refined bouquet of raspberry, cherry and rose petal. Red berries and cherry show on the nicely structured, quite vinous palate. Excellent balance between expressive fruit and vibrant acidity with a long finish. All Pinot Noir from 10 different Grands Crus in the Montagne de Reims with 50% reserve wines

aged 5 years on the lees. 8 g/L dosage; 12% alc. Established by André-Michel Pierlot in Tours-sur-Marne in 1812, Laurent-Perrier is a family-owned House that passed through several generations of the family before being purchased in 1939 by Marie-Louise de Nonancourt. . The Nonancourt family has built Laurent-Perrier into one of the most important Champagne Houses. As of 2025, Olivier Vigneron is Cellar Master at Laurent-Perrier; the wine reviewed here was produced under the former Cellar Master, Michel Fauconnet. Importer Laurent-Perrier [DW]

**Paul Bara NV Brut Rosé Grand Cru Bouzy** Medium pale rosé color. Fine, rich currant, spice, and white pepper Pinot Noir aromas and flavors, along with delicate florality in the bouquet. A hint of raspberry—even cranberry—and mandarin orange on the finish adds depth. The finish is soft, however, so perhaps with less length. A broad and rich rosé Champagne, well done in a traditional style. 12.5% alc. Importer: Kermit Lynch [JB]

**Philipponnat NV Brut Rosé** Opens with scents of red cherry and berries. Superb palate balance with mouthwatering acidity and freshness. 68% Pinot Noir, 30% Chardonnay and 2% Pinot Meunier from a 2021 base sourced from Grand and Premier Crus vineyards. Blended with 53% perpetual reserve aged in oak barrels. Dosage 9 g/L. 12.5% alc. This house was founded in 1910 by Pierre Philipponnat, but the family has grown grapes in Champagne since 1522. Today the estate has 18 ha of vines including the single vineyard *Clos des Goisses*. Bruno Paillard purchased Philipponnat in 1997, making it part of the Lanson-BCC group, and immediately hired Charles Philipponnat, then working at Moët & Chandon, as CEO. Thierry Garnier is chef de cave. Importer Demeine Estates [DW]

**Pierre Paillard 2018 Les Terres Rosé XIX Extra Brut Bouzy Grand Cru** Aged copper color with a hint of rosé. Toasty, floral, berry-and-earth palate, showing Bouzy Pinot Noir character. Firm finish, perhaps a touch too phenolic as the fruit has faded slightly. A nice touch of brioche emerges with aeration. Chardonnay 64%, Pinot Noir 36% (including 4% Bouzy Rouge still red wine). Disgorged November 2022, with a dosage of 1 gram per liter of residual sugar. Importer Beaune Imports [JB]

**Roederer 2018 Starck Rosé Brut Nature [Outstanding!]** Bronze-tinged salmon color. The Rosé Brut Nature offers a pure, crystalline nose of rose petals and citrus. Striking purity and refinement on the palate with lingering rich, mineral finish. Sourced from the Cumières vineyard, 80% the Blanc field blend and 20% Pinot Noir; 20% vinified in oak and no dosage. [DW] **Roederer 2017 Brut Rosé Champagne (Vallée de la Marne)** Opens with a delicate nose revealing red currant with earthy and fine toasty brioche notes. Rich, spicy, soft mousse with crisp, lively, fruity notes and crémant like with lower bars of pressure. Delicious, charming and full. A blend of 60% Pinot Noir and 40% Chardonnay from estate vineyards in Cumieres and Chouilly, 29% vinified in oak casks. 8 g/L dosage, 12.5% alc. [JB] Founded in 1776, Roederer is perhaps most famous for creating the Cristal cuvée bottled in Crystal for the Russian Czar in 1876. However, among Champagne lovers it's better known for its Chef de Caves since 1999, Jean-Baptiste Lecaillon. The estate has 240 ha of vines consisting of 410 parcels, each vinified separately. Roederer has been a leader in sustainable viticulture with 185 ha farmed biodynamically and 30 ha plowed only by horse. Roederer does no malo in general and stores its vast stock of reserve wines in foudres. Importer: MMD (Maisons Marques & Domaines)

**Taittinger Prestige Rosé Champagne** The Prestige Rosé is vinous and creamy. It reveals an abundance of red cherries and berries with notes of blood orange and pomegranate on the nose and palate. Sensuous and expressive, both visually, on the nose, and in the mouth. 30% Chardonnay, 70% Pinot Noir and 15% still Pinot Noir red wine; matured 3 years on the lees. 12.5% alc. **Taittinger 2012 Comtes de Champagne Grand Crus Rosé Champagne [Outstanding!]** A beautifully balanced rosé Champagne with lively precise aromas of red berries, dried cherry, blood orange, and wildflowers. Excellent density and depth with finesse on the palate finishing long on an austere note. Blend of 30% Chardonnay Grands Crus from the Côte des Blancs and 70% Pinot Noir Grands Crus from the Montagne de Reims; includes 14% still Pinot Noir red wine. Dosage 9 g/L. 12.5% alc. **Taittinger Nocturne Rosé Champagne** The

festive Nocturne Rosé offers an abundance of sweet, rich red berry and cherry fruit on a creamy, full-bodied palate with pastry like notes. 50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier with 15% still Pinot Noir red wine dosage. Aged 4 years on the lees. RS 17.5 g/L Originally founded in 1734 in Reims, this NM house was purchased by Pierre Taittinger in the 1930s and renamed. Alexandre Ponnvoy became chef de cave in 2018; he previously made sparkling wine at Roederer Estate in California and was enology consultant at the Station Oenotechnique de Champagne. [DW]

**Waris-Larmandier NV L'Instant de Passions Rosé Extra Brut Champagne (\$91)** Oeil de perdrix. Earthy, toasty, herbal bouquet. Dry chalky palate with mushroom and baking spice complemented by dried strawberry notes. A mouthwatering rosé made to accompany savory dishes. Made from 50-year-old vines; a blend of 80% Chardonnay from the Côte des Blancs and 20% still Pinot Noir from Côte des Bar. 2017 base vintage with 30% reserve wines. 5 g/L dosage. 36 months sur lattes. Disgorged February 2023. 12% alc. Jean-Philippe Waris assumed management of this grower Champagne enterprise in 2009 and converted the estate's 9 ha vineyards to biodynamic practices. They ferment to 4.5 bar instead of the usual 6.0 bar, contributing to a delicate texture. Importer: DeMaison Selections [DW]