



2019 MAISON L'ENVOYÉ "LE SAINT PÂLE" GAMAY NOIR ROSÉ

REGION: Beaujolais, France
VARIETALS: Gamay Noir
MATURATION: Five months on fine lees in stainless steel
ANALYSIS: 12.5% alc/vol



REGION:

Maison L'Envoyé selects distinct parcels from a handful of growers predominantly on the southern side of Mont Brouilly. These vineyard blocks are planted on the renowned upper slopes, contain vines that are more than 40 years old, and are farmed specifically for the production of rosé.

WINEMAKING:

The Gamay Noir clusters were picked at night and immediately transported to the winery. After gentle de-stemming, the juice was left in contact with the skins for up to 8 hours to extract color and build texture. The grapes were then gently pressed and the juice moved to stainless steel tanks where fermentation took place at an average temperature of 55°F.

TASTING NOTES:

The 2019 vintage of the "Le Saint Pâle" Rosé is delicate and lively yet fleshy and succulent. Lifted aromas of red fruit, watermelon juice and citrus blossom are supported by the subtlest touches of fennel and clotted cream. The palate is bright and energetic with ripe orchard fruit and floral notes supported by a racy mineral backbone. The wine's natural acidity is complemented by soft textural component that gives depth to the mouthfeel and delivers balance to mouthwatering finish.

CRITICAL ACCLAIM:

Not yet reviewed.

ABOUT MAISON L'ENVOYÉ:

Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, we champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since our debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

