ERIC RODEZ CUVÉE ROSÉ NV • $$

95 points • TASTED IN AMBONNAY

45% 2007, 25% 2006, 15% 2005, 12% 2004, 2% 2002; 45% pinot noir maceration, 30% white wine of pinot noir and 25% chardonnay; average vine age 32 years; 75% vinified in barrels; 40% malolactic fermentation; 5g/L dosage

‘I will not assemble a red wine and a white wine,’ declares Rodez. ‘For harmony, I will assemble pink wine of pinot noir macerated on its skins with white wine,’ thus merging the maceration and blending techniques of rosé production. His pinot noir suits rosé very well, making, as he puts it, the red berries more explosive. There’s real focus here, and excellent concentration of red cherries, strawberries and mixed spice, breathtakingly fresh and primary for a rosé already an average age of seven years on release. Its salty mineral expression is outstanding, all the more incredible for its tremendous fruit presence. An expertly crafted rosé that captures an elusive balance of character, presence and finesse.