



Les Rosiers

Les Rosiers is a wine assembled from a selection of young vines in the Jasnières appellation.

■ APPELLATION:

- Jasnières. White wine, dry to medium dry ([see info per vintage](#))

■ GRAPE VARIETY:

- Chenin 100%. Vines aged under 50 years.

■ SOIL (TERROIR):

- Clay with flint on tuffeau (limestone). 4 different soils in 2 parishes depending on the types of clay and the proportion of the complex clays / clay-flint.

■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.

- Maximum yields 25 to 35 hl/ha. Manual harvest.

■ VINIFICATION:

- Natural fermentation in 1-3 year old barrels with a small proportion (1/4) of new oak. Maturing one year. The final balance is the work of nature: 6 gr./L of natural residual sugar in 2002.

■ TASTING:

- 2004: Represents ten year old vines from that once-fabled appellation, but you would never guess this to taste it. Peach, quince, and lily-of-the-valley seduce the nose, and a lovely creaminess and delicacy on the palate perfectly match this wine's character of a floral inhalation with rarefied pit fruit essences. Smooth, substantial and glossy, this lingers caressingly and delicately yet with formidable concentration of fruit and flowers.

93 /100 - *Robert Parker's Wine Advocate #172*

■ SERVICE:

- Wine for ageing.
- Open 30 minutes before serving at 13-15°C.
- Goes with: white fish, anglerfish, emperor fish.

See also: [maturity period and food matches](#)

PRESS REVIEWS

Robert Parker

2005: **90** /100

2004: **93** /100 (*Wine Advocate #172*)

Guide Bettane & Desseauve

2009: **16** /20 (2012 ed.)

2008: **16** /20 (2011 ed.)

2006: **16** /20 (2010 ed.)

Guide des vins Gault Millau

2009: **17** /20 - Superb! (2012 ed.)

2008: **16** /20 (2011 ed.)

2007: **16** /20 (2010 ed.)

2006: **17** /20 (2009 ed.)

Guide Hachette

2008: **2 stars** "Coup de Coeur" (2012 ed.)

2008: **2 stars** (2011 ed.)

2007: **1 star** (2010 ed.)

Guide RVF

2008: **15.5** /20 (2012 ed.)

2008: **16** /20 (2011 ed.)

2007: **16** /20 (2010 ed.)

2006: **15.5** /20 (2008 ed.)

