



In 2016 the Savoie region enjoyed excellent Spring weather which allowed the 2016 growing season to start about normal. Flowering took place in late May and early June under warm and sunny skies. July and August were exceptionally dry and hot, with temperatures often exceeding 100 degrees. The heat kept the crop in perfect health and concentrated flavors, but it also caused a reduction in the quantity of juice in the grapes. *Veraison* occurred in late July, which was very early for the Savoie region. Much needed rain fell in the third week of August: it restored balance and allowed ripening to advance. Eric Carrel hand-harvested the Gamay grapes destined for his Rosé on September 10-12 in perfect climactic conditions “Harvest was excellent,” recalls Eric Carrel, “with rarely seen, perfect maturity levels for all of our fruit.” Eric hand sorted the red grapes in the vineyard and again at the winery, but almost no fruit was rejected because of the perfectly healthy state of the crop. He pressed the fruit immediately (like a white wine) to preserve freshness and obtain the desired pale red color. To attain the fullest expression of aromas and lively fruit, he kept the alcoholic fermentation at a low 16 degrees Centi-grade for 15 days. The alcoholic fermentation proceeded quickly, and the malolactic fermentation was blocked to enhance freshness. The Rosé wine then developed for 2 months on its fine lees in stainless steel tanks. The 2016 Domaine de la Rosiere Savoie Rosé was bottled in mid-December, after being fined with bentonite clay and lightly filtered. It is a Rosé of exceptional freshness, energy and expressive flavors. The pure and inviting flavors and aromas of red currant, strawberry, wild flowers and minerals from the rocky soils have won the Domaine de la Rosiere Savoie Rosé a unique position in the wide range of Rosé wines available in the USA.