

2020 MAISON L'ENVOYÉ

"LE SAINT PÂLE" GAMAY NOIR ROSÉ



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

VINEYARDS: 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 2020 vintage of the "Le Saint Pâle" Rosé is lively and fleshy. Vibrant aromas of red fruit, white peach and citrus intermingle with rose water and spice. The palate is bright and energetic revealing watermelon, tangerine and white pepper. The wine's juicy natural acidity is complemented by an underlying creaminess that enlivens the mouthfeel and delivers balance to the long and luscious finish.

CRITICAL ACCLAIM: 91 pts Vinous

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, they 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 its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

