

SKIPSTONE

2005 “Rose de Constance” Grand Cru Blanc de Blancs

“It all began in Cyprus... There is an old, rarely-told legend concerning Thibaud IV, Comte de Champagne, who returned from the crusades in 1240 bearing gifts for his lady love, Queen Blanche de Castile. In his travels to the isle of Cyprus, the Comte collected two treasures to show his ardor. The first was an exquisite Damask rose, which the poetic Comte likened to the beauty of his fair Queen. The Second was a native grapevine, an ancestor to the Chardonnay vines of Champagne. Rose de Constance takes inspiration from this tale of passion and romance: Fahri as a native of Cyprus, and Constance as a passionate devotee of Champagne, and Fahri’s cherished lady love.”

We have partnered with the legendary Champagne house, Diebolt-Vallois, to produce this special Skipstone Champagne.

Winemaker

Isabelle Diebolt

Varietal Composition

100% Grand Cru Chardonnay from Cramant

Winemaking regime

Fermentation and 1 year of aging took place in Burgundian oak barriques, followed by 11 years en tirage prior to disgorgement in 2017. 3g/L dosage.

100 cases produced

Chardonnay was the clear star in the 2005 vintage in Champagne. The Rose de Constance is full bodied with notes of hazelnut, brioche, and lemon curd. The wine has an exhilarating burst of freshness on the finish that drives the wine through from its exceptional power and richness. A perfect balance of brilliant freshness, a rich, creamy texture, and fine bubbles

