

SKIPSTONE

2006 “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 2018. 3g/L dosage.

100 cases produced

From 100% Grand Cru Chardonnay vines, this wine was aged on the lees for 11 years prior to disgorging - contributing notes of honey and a creamy texture to the exotic fruit characteristics present in the 2006 vintage. Framed by exceptional vibrancy on the palate, this is a true testament to Champagne's legacy of making the world's greatest sparkling wines.

