S K I P S T O N E

6th ed. "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

Winemaking regime
62% from 2018 vintage, 23% from 2017 vintage, and 15% is the perpetual reserve cuvee that began in 2009. The wine was bottled in April 2019 and aged on the lees until disgorgement in April 2022. 4g/L dosage

180 cases produced

This multi-vintage cuvee comes from Champagne's most treasured Grand Cru Chardonnay vineyards in the Côte de Blancs. Aromas and flavors of white fruits and flowers from Chouilly terroir, purity, and vivacity from le Mesnil terroir, and the classic buttered brioche and hazelnuts from Cramant. Mouthwatering acidity and complex depth give way to a spectacularly persistent mousse.