

SKIPSTONE

8th 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

A harmonious blend of 88% the 2018-2021 vintages, and 12% of our perpetual reserve cuvee that began in 2009. The wine was bottled in April 2022 and aged on the lees until disgorgement in April 2024. 3g/L dosage

120 cases produced

From Champagne's most treasured Grand Cru vineyards in the Cote de Blancs. A multi-vintage base cuvee from 2018 through 2021 contributes vivacious and captivating aromas and flavors of lemon zest, white peach, and white flowers. Addition of a perpetual reserve dating back to 2009 provides extra dimensions to the wine, notably an unctuous hazelnut note and complex depth, which gives way to a spectacularly persistent mousse on the palate. Best enjoyed now through 2032.

