

VIN CLAIR TOUT CHER

As much fun as it is, we take the making of our Rosé just as seriously as we do our other wines. We call our Rosé Vin Clair not only because it's a cool name, but because it's what the French call Champagne before the fizz is added - we make our Rosé in the same way as producers of fine traditional Champagne make their base wines.



We actually made Rosé wines for a couple of years before we released any. In the 2013 vintage, we nailed the style we like to drink – bone dry; lip-smacking freshness; intense fruit core. Enough people agreed with us on the style that we sold out quickly. Happily, we made more in the 2014 vintage – just as dry, lip-smacking and intensely fruity.

It's no mystery where the fruit comes from. Astonishing as it may seem from the color, we make Vin Clair from our richly pigmented estate Malbec and Merlot – the same grapes from which we make deeply colored red wines. The contrast comes from the length of time the wine juice spends with its grape skins. The juice for our Vin Clair is only briefly in contact with its grape skins, hence its pale color and almost ethereal lightness.