

LA VICTOIRE BRUT ROSE CHAMPAGNE

hile Agoston Haraszthy was most recognized as being the father of California viticulture, he was also the father of six illustrious children. His third son, Arpad, spent over two years studying in Champagne, France learning the craft of sparkling wine and later became the first to introduce méthode traditionelle sparkling wine into California winemaking. Arpad's sparkling wine, Eclipse, was one of the most celebrated in the nineteenth century; we pay tribute to his legacy.

In partnership with the largest family-owned proprietors of vineyards in Champagne, Buena Vista is proud to present our La Victoire Brut Rosé Champagne. This classic Rosé Champagne is made in the traditional style and is a classic blend of Pinot Noir, Chardonnay and Pinot Meunier. Elegantly crafted, it offers the heritage of an incomparable style created to delight and make all great occasions special.



Made up of 40% Pinot Noir and 30% Pinot Meunier from Premier Cru vineyards from the Montagne de Reims and 30% Chardonnay mostly from Grand Cru Mesnil sur Oger, the wine received a dosage of 8 g/L. By law in Champagne, aging is 15 months minimum for non-vintage wines, while our La Victoire Rosé was aged for 3 years on lees.

A stunning rosé color in the glass, our La Victoire Brut Rosé offers inviting aromatic notes of juicy red fruits and a delightfully soft, floral note. Lively flavors of ripe cherry and wild strawberry dance across the palate with hints of black currant and a touch of blanched almond upon the finish. Crisp and light, this Champagne offers a deliciously lingering finish.

Alcohol: 12% Varietals: 40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier

Aging: 3 years **Dosage**: 8 g/L