

	Retail	Savings
\$41.00	\$100.00	59%

NV Mont d' Hor Champagne Brut Rosé product-timed-pdf - Champagne, France - Champagne's Best Kept Secret

Why We're Drinking It

Discovered deep within the hills of Saint Thierry--one of Champagne's best-kept secrets, this is a knock-your-socks off Rosé Champagne, made entirely by hand, and 100% grower-produced, too.

Nowadays, more and more family-owned vineyards in Champagne are bottling wines themselves rather than selling their top-quality juice to one of the big-name estates. Mont d'Hor is one such place, making miniscule amounts of quality bubbly offering heaps of regional character and supremely expressive of the unique terroir of Champagne's Saint Thierry region.

This is Pinot Meunier-based bubbly, and the grape is every bit the equal of better-known Pinot Noir when it comes to Rosé Champagne. Saint Thierry in the Valley of the Marne is chilly—even by cold Champagne standards—and as a late-budding variety, Meunier thrives here. This dry and mineral Rosé boasts creamy rose-colored bubbles and a nose of pomegranate and citrus with a long-lasting persistence in the mouth and a finish that rings clear and clean. Delicious as a table wine with everything from seafood to red meat, this Rosé Champagne is among the most celebratory of releases ever from brought across the pond by our intrepid, sparkling wine-loving Sourcing Panel.

Reasons why we love it:

Mont d'Hor is a family estate of around 14 hectares held by the same family for five generations. The family vineyard is located just outside the village of Saint Thierry in the northwestern part of Champagne. The land here as in many of Champagne's premier zones is gently sloping and the terroir is quite different from other Champagne regions, consisting of less chalk and more clay and sand.

The Vallee du Marne is a significant sub zone of Champagne and one that is distinguished by the proliferation of the Pinot Meunier grape, a late budding varietal that thrives in the chillier part of Champagne that is prone to late season frosts. Pinot Meunier makes for highly aromatic, soft bubbly with woody notes and a certain earthy character and while the variety remains obscure in the U.S. it is on par with Pinot Noir and Chardonnay in terms of quality.

Tasting Notes

A premium Champagne Rosé NV that began our short adventure in Champagne. Dense with strong body, slightly dry strawberry. Fresh green apples. Tingling acidity lasting through the finish. Nice rounded overall. Lovely rosé with staying power. Great performer for the price. Versatile to have with both meat and seafood.

VARIETAL
Rosé
APPELLATION
Champagne, France
ALCOHOL
13.50
SIZE
750ml
BLEND
Rosé

The Story to Know

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Perfect Pairings

This can be enjoyed alone or with foie gras, lamb, game, white meat, venison or anchovies, as well as very savoury and spicy dishes.

Ratings

94 *Insider* points

Reviews

This is a stunning Brut Rosé from our new favorite owner/grower Champagne producer. Rich, suave aromas of subtle red fruits, toast and yeast, really quite seamless on the nose. Smooth, juicy and rich palate that is expansive and already harmonious. Wonderfully ripe raspberry and strawberry flavors are remarkably vibrant yet utterly subtle. The wine showcases a long and bone dry finish with persistent bubbles and delicate fruit notes that linger. If you like good Champagne you will love this wine. Enjoy now through 2025 -**Premier Sommelier Team**