

RM



EST. 82



TASTING NOTES

Brilliant pale pink and steady streams of bubbles entice the eye. An attractive bouquet of sweet white peach and orange rind further stimulate the senses. Complex and full on the palate, flavors of honeycomb, dried strawberry, and freshly baked pastry lead into a long and savory finish.

LAETITIA BRUT ROSÉ RM

SAN LUIS OBISPO COAST

RM, récoltant manipulant, or grower champagne, signifies a grower who makes champagne from their own grapes. This 100% estate-grown, hand-made sparkling wine references our founding French heritage and is made exclusively from our hillside vineyard a mere 4 miles from the Pacific Ocean, one of the coolest microclimates in California.

VINEYARD

The Laetitia Estate Vineyards were first planted to grapes in 1982 when French viticulturists found ideal growing conditions in the San Luis Obispo Coast for producing wines of similar character to those of their homeland of Épernay in the Champagne wine region. Only four miles from the ocean, our hillsides benefit from a thin hand of fog in the morning, intense sunshine during the day and coolness in the evening. This microclimate, coupled with an extended growing season, produces grapes with intense flavor and complexity.

VINIFICATION

The grapes are carefully hand-harvested and gently whole-cluster pressed using our traditional Coquard basket presses. Each variety is tank-fermented in stainless-steel vats with Prise de Mousse Champagne yeast to retain brightness and delicate fruit aromas. To achieve the brilliant pink hue, we add a small amount of still Pinot Noir from our coveted La Colline block with the assemblage. We bottle in the springtime then age en tirage for 24 months. Throughout each stage—bottling, aging, riddling, disgorging, and labeling—the sparkling wines are manually handled multiple times to ensure quality and precision prior to release.



VINTAGE Non-Vintage

AGE EN TIRAGE 24 months

COMPOSITION 65% Chardonnay,
35% Pinot Noir

ALCOHOL 12.5%

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