

Robert Parker
WINE ADVOCATE
April 28, 2017

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POINTS

Graham Beck Brut Rosé 2011

The 2011 Brut Rose is a blend of 80% Pinot Noir and 20% Chardonnay, containing slightly less residual sugar than the current non-vintage Rosé. It offers appealing orange blossom and rose petal scents that gradually gain momentum in the glass. The palate has a soft opening, yet fine tension, some lovely white peach, orange zest and apricot notes with a finely tuned, very elegant finish. ☒ his delicious sparkling Rosé should be consumed over the next 4-6 years. And hey, it's few dollars cheaper than its "DP" equivalent!





GRAHAM BECK
WINES

BRUT ROSÉ 2011



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