



Champagne Veuve Clicquot Yellow Label Brut
Producent: Veuve Clicquot
Alkohol: 12%

CHARACTERISTICS

First, Yellow Label looks beautiful: golden-yellow, with a foaming necklace of tiny bubbles. Next it is so pleasing to the nose: initially reminiscent of white fruits and raisins, then of vanilla and later of brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle. The first sip delivers all the freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following on. Here is a true member of the powerful Brut family, well structured, admirably vinous. The lingering aromas echo and re-echo, with each fruit or spice note distinct.

BLEND

Grapes from as many as 50 to 60 different crus go into the blend of Yellow Label.

Traditionally, the proportion of each grape variety used is:

- 50 to 55% Pinot Noir
- 15 to 20% Pinot Meunier
- 28 to 33% Chardonnay

These figures vary slightly from year to year according to conditions. The Chef de Caves has to achieve the total consistency of taste, which makes Yellow Label so immediately recognisable, so utterly reliable in terms of quality, colour and bouquet. He will draw on priceless Reserve wines for the blend: from 25 to 35%, sometimes as much as 40% to ensure the continuity of the House style. Each of these older wines - up to 9 years old - is kept separately to preserve the unique qualities of the vineyard and the vintage.

FOOD PAIRING

Yellow Label manages to reconcile two opposing factors - forcefulness and finesse - and to hold them in perfect balance.

This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal of sea food or fish.

DOSAGE

11 g/l

SERVING TEMPERATURE

6° C

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).



(Indeholder sulfitter)

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