



- Silver Medal Concours des Meilleurs Vins et Spiritueux Français en Asie February 2014 and en Allemagne November 2014
- In Tasted Journal, Andreas Larsson and Markus Del Monego, Best Sommelier of the World, marked this cuvée 88/100

## Champagne Vintage 2006 1<sup>er</sup> Cru Blancs de Blancs

Producer: Pinot-Chevauchet

Grape: 100% Chardonnay 1<sup>er</sup> cru

Vintage: 2006

Ageing: 7 years minimum on lees before disgorgement

Dosage: 8 g/l

Alcohol: 12%

### Colour

Yellow with green tints robe. Delicate foam comprising very delicate bubbles.

### Nose

A 100% Chardonnay Champagne, fresh and delicious both on the nose. Hints of honey enrich the nose.

### Palate

With very fine bubbles, the attack in the mouth is gentle, very smooth. From an exceptional year, this deceptively wise nectar reveals a lasting finish with its hints of toast and brioche.

Worked without malolactic fermentation to exacerbate the already outstanding qualities of this vintage.

### Food pairing

This Chardonnay will be a perfect host for the aperitif, and will enhance your meal. It will be exceptional with oysters, seafood or with a semi-cooked foie gras.

### Serving temperature

7-8 °C

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