

# LE VINTAGE

PREMIER CRU



## THE ART OF WINEMAKING

**Grapes:** 54% Chardonnay & 46% Pinot Noir

**Vintage** only produced in the best vintages

**Vinification:** 100% Stainless steel

**Malo-Lactic:** Full until 2010 then none from 2012 vintage

Champagne bottle with DIAM cork (0% TCA = no cork taste) available in 75cl / 150cl / 300 cl (other sizes on request)

**Disgorgement** after order is placed: EXTRA-BRUT (usually 4.4g but depends on age/acidity ratio of the wine)

**Vineyards :** Montagne de Reims: Rilly la Montagne (Cornes de Cerf) & Taissy (Monthouzons)

**Soil:** 100% Chalk

## FOOD/CHAMPAGNE MATCHING

**Food suggestions** This delicate & feminine champagne is good with seafood or oysters, but will excel on its own for a wonderful aperitif.

Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone

## INTERNATIONAL RECOGNITION

**James Suckling (US) 95/100- Wine Enthusiast (US) 93/100** - Cellars Selection

**The New Zealand Herald (NZ)** From a vintage bursting with flavour this is drinking well now but will continue to develop. Its is a light, bright and fruity, a classic... by John Hawkesby

**Bob Campbell Wine Reviews (NZ)** Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone

**Champagne Guide (OZ) 91/100** bouquet is defined by lemon, with hints of honey and a note of orange. The palate adds butterscotch and ripe peach fruit, leading off clean and then quickly becoming savoury & secondary.

"Cellar Selection" Wine Enthusiast USA

GILLES 5° GÉNÉRATION - CRÉATEUR DE CUVÉES

À CHIGNY LES ROSES - PREMIER CRU - FRANCE