

Grand Cellier



Blending

70% Chardonnay - 30% Pinot Noir

Vintages 2011 - 2012 - 2013

Ageing process: 10 months into large oak casks

No malolactic fermentation

Colour

Pale yellow with golden and green highlights.

This wine develops a fine, elegant and long-tasting mousse.

Aromas

On the first nose, the wine reveals white flower aromas (honeysuckle, lilac) citrus notes as well as fresh butter and cream. After airing, as it is getting warmer, this Champagne exhales another spectrum of aromas. The wine reveals spicy notes of ginger, lemongrass, which were unsuspected until then.

The palate is lively with a delicate effervescence. The beautiful quality of the acidity (present throughout the tasting) is especially remarkable. The frank vinosity of the wine (roundness and alcohol) gives an impression of strength and freshness.

The wine appears both broad yet tight. These various sensations produce a pure, creamy and silky textured wine. The finish is clean, slightly mineral and long. The last aroma is the grapefruit. The last impression will be remembered as a harmonious, healthy and vibrant wine.

Food pairing

The Grand Cellier is a complex, pure but still juvenile wine. This wine reflects both the quality of its origins, the care given to the blending and the mastery of the ageing process.

This wine pairs well with soft in texture meals. Take care to accompany the aromatic character (mineral, citrus, fresh herbs). We suggest you select fish such as sole or turbot with a mild sauce, fine crustaceans (prawns) or nice pieces of white meats (veal with citrus). You should keep this Champagne in cellar in a few months (3 or 4) to taste it as an aperitif. If you wish to get richer and complex flavors, keep it longer in cellar (2 or 3 years). Le Grand Cellier remains an audacious and elegant Champagne.

• Wine Advocate (novembre 2011): 92 /100

• eRobertParker.com (the independent Consumer's guide to Fine Wines, décembre 2009) : 90/100