

Grand Cellier d´Or 1er Cru Brut 2016

Blending composed of 80% Chardonnay and 20% Pinot Noir classified Premier Cru and from vines of 50 years old age in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmart House cultivates its vineyards in the greatest respect of its terroir.

Vinification key points:

- Manual harvest
- Aging process: ten months in oak barrels of 228 l
- Forty-two months on lies in the cellars after bottling
- No malolactic fermentation
- Dosage: 7 g/l

Intense, golden, lemon and yellow in colour with very fine persistent bubbles. These small pearls give birth on thesurface to a beautiful white cord.Melted butter, custard, candled pineapple, cardamom and with pepper are the notes that reach us directly. Then after a few moment, another round of flavors arrives, nuts aromas at first (pralines, hazelnut) followed by mineralnotes (chalk, roasted shellfish). The wine is mature, complex with a lot of personality. It still evolves in the glass with cinnamon and gingerbread aromas. The imperceptible dosage and the frank acidity give us a sharp acid / sugar balance extra brut type. The vinosity is expressed through bold and wood.The finish is very long around ten to twelve seconds and clean, with a nice conclusion on grapefruit and pralines notes.

TUOTTAJA	Champagne Vilmart & Cie
MAA / ALUE	Ranska - Champagne
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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