

CUVEE ROYALE BRUT VINTAGE 2008



2008, A cool year

The Harvest

The cold finally arrived at the end of December. The winter that followed delayed the development of the vines. The month of April saw temperatures return to normal and there was enough rain to create favourable conditions for flowering.

There was plenty of warmth and enough moisture through the summer months and picking commenced on the 15th September.

Wines

Blend: 50 % Chardonnay, 41 % Pinot Noir, 9 % Pinot Meunier, coming from Premier and Grand Cru vineyards including our own : Le Mesnil sur Oger, Chouilly, Bergères les Vertus, Cumières, Mailly Champagne, Rilly la Montagne, Sacy ...

Ageing : 6 ans

Tasting Note

The appearance is yellow gold and light bronze with a beautiful mousse. The nose is intense and deep with notes of white flowers (acacia, elderberry and orange blossom), followed by subtle fruity aromas (grapefruit, pineapple, grape).

On the palate it is full-bodied and concentrated, with delicate fruity aromas (grape jelly, pineapple, poached prunes with tea).

The finish is long and voluptuous, with suggestions of soft nougat (sweet honey and almond, vanilla and orange flower).

Partner

With its pronounced fruit and excellent freshness, this cuvée will accompany dishes as diverse as a carpaccio of Saint-Jacques with vanilla oil and Bourbon pepper, hot duck foie gras and lemon juice - a roast cannette de Challans with reinette potatoes cooked with saffron, or an ice-cold William pear, French meringue, candied chestnuts and milk chocolate.

Keeping

Keep in a cellar away from light and at a constant temperature. Cool in an ice bucket for twenty minutes before serving.

Best enjoyed between 8-10 ° C. Ageing potential: 3 to 4 years minimum

