

# CUVEE ROYALE BLANC DE NOIRS 2009 BRUT NATURE



## 2009, a great year

The grapes ripened in the best conditions since the summer of 2003, and the harvest began on the 8th of September with warm, dry and very sunny weather allowing the grapes to ripen perfectly.

This all promised a champagne vintage of great quality.

### Winemaking

Blend: 100% Pinot Noir from a single vineyard site in Cumières, « La Côte à Bras ».

Ageing : 6 years.

Disgorgement in small lots.

Dosage : 0 gr/l – Brut Nature. Limited quantity

### Tasting note

The colour is a straw yellow gold, brightened with highlights of copper

The nose presents delicate and very attractive aromas of citrus - freshly pressed pink grapefruit and mandarin.

On the palate this is a classic champagne with serious mineral notes, chalky and with just a hint of iodine.

The finish is refreshing, intense and with great length.

### Partner

Whilst its strong character would make a perfect aperitif, the 2009 Cuvée Royale Blanc de Noirs Brut Nature could accompany a butterfly of langoustines with fresh salad, or a roasted blue lobster, slightly peppered, with grapefruit coulis and white butter.

### Keeping

Best kept in a cellar protected from light and at a constant temperature.

Place in an ice bucket for twenty minutes before serving. Best enjoyed between 8-10 ° C. Available in a gift box, each bottle is wrapped in tissue paper printed with a vineyard map from 1827 showing the location of the site called "Côte à Bras" in Cumières.

