

2008 Grand Cru Blanc de Noirs

OPEN AND DELICATE

Blend:

This Champagne is crafted from the finest pinot noir grapes selected from only grand cru classified villages. It draws most of its character from the delicate, natural spice of the crus from northern Montagne de Reims (Verzy and Verzenay) and the well-balanced structure of those from southern Montagne de Reims, from Bouzy, Aÿ and Ambonnay. Their favourable aspect and crumbling clay sub-soil impart remarkable power, body and minerality.

THE 2008 VINTAGE

2008 is regarded as a great vintage in Champagne.

The coldest season of the century so far, it was conducive to producing the aromatic precursors which ultimately shaped the aromatic complexity of this Champagne.

While a complicated year from a weather perspective, unseasonably dry and sunny conditions in the first two weeks of September ensured perfectly healthy and highly concentrated grapes were picked at perfect ripeness.



Tasting note:

Powerful and refined, the 2008 Grand Cru Blanc de Noirs is a Champagne for the discerning connoisseur.

It allies the richness of the vintage with hallmark pinot noir style, in wonderfully jarring juxtaposition. Graceful and exacting, the structure of the Champagne harmonises to perfection with the fruity tonality of the pinot noir. A backdrop of concentrated flavours meets pronounced fruit expression, which in turn reveals its full glory note by note, while gaining minerality and flavour. Warm, leafy, straw-like and delicate toasty flavours amplify the fresh almond character. A hint of citrus on the finish unveils the true elegance of this distinguished Champagne.

The 2008 Grand Cru Blanc de Noirs is a precise Champagne, and a great companion to food, notably delicate, stripped-back dishes.

Drinking occasions:

WITH FOOD:

best served at 10 - 12°C.



Elaboration:

Aged at least 5 years in our cellars

The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne

Food and wine pairings:

Simple pleasures

Tuna tartare and sesame seeds
Beef carpaccio and pine nuts

Relaxing interlude

Oyster gratin and Champagne *sabayon*
Herb-crusted rack of lamb
Almond and candied fruit blancmange.

Fine dining

Scallop carpaccio
Loin of sea bass with sauce vierge
Fattened Bresse chicken with ceps and morels