

2006 Palmes d'Or Brut

INTIMATE AND TIMELESS

Blend:

A blend of pinot noir and chardonnay in equal measure, the 2006 Palmes d'Or Brut is fleshy and complex. The blend champions a selection of grand cru sites from Montagne de Reims, including Verzy, Verzenay, Ambonnay, Bouzy and Aÿ, and from the Côte des Blancs, Chouilly, Cramant, Avize, Oger and Le Mesnil-sur-Oger. The latter reveal a tempestuous edge which has mellowed in unison over time, bound in perfect harmony with the addition of the tropical chardonnays from Montgueux which constitute 7% of the blend.

THE 2006 VINTAGE

2006 is one of three great vintages of the decade. Having coped well with a cold and dry winter, the vines saw abundant flowering from spring onwards, resulting in strong fruit set, generally favoured by dry, warm weather. This was followed by July's dry, heatwave conditions, while temperatures in August were unseasonably low, with record rainfall. September saw a fortuitous turn in conditions, with fine weather promoting good ripening in the grapes, and growers harvesting very ripe fruit. Vinifications proceeded well, revealing all the essential qualities for the Champagne to evolve well: good sugar/acidity ratios, promising potential alcohol and lovely body.

2006 is a powerful, remarkably well-balanced vintage of great harmony; exquisite body on the palate reveals maturity while a seam of freshness supports the wines' aromatic qualities.

Drinking occasions:

AS AN APERITIF:

best served at 7 - 8°C.

WITH FOOD:

best served at 10 - 12°C.

Tasting note:

"Palmes d'Or; Champagne as a work of art."

A champagne for those seeking the finer things in life, this prestige cuvée celebrates a subtle, creamy style, backed by wonderfully nuanced aromas, in perfect unison, note by note. A Champagne to enjoy simply poured or with food, whose fruity character, faded over time, has retained just the right balance, and is developing the first signs of bottle development.

2006 Palmes d'Or Brut offers endless notes of fine honey, bee's wax, dried fruits and tropical fruits, together with a subtle, nuanced touch of toast. Here the worlds of sensual pleasure and complexity collide, embodied in the intensity of pinot noir and unctuous chardonnay style, the result of a hot, generous year of great ripeness. Over time the grand cru wines dominating the blend express minerality, notably the pinot noir from Montagne de Reims, and come together in a burst of harmony, merging with the intensely tropical chardonnay from Montgueux.



Elaboration:

Aged for at least 8 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

Langoustines banderillas
Mature Parmesan
Granny Smith apple and pear verrines
Lemon or mandarin macaron

Relaxing interlude

Grilled scallops
Honeyed rack of veal
Breast of guinea fowl in foie gras sauce

Fine dining

Ratte potatoes with a caviar centre
Fillet of turbot or sea bass in a citrus broth
Breast of hare and black truffle.

Medals and accolades:

15/20

Bettane & Desseauve Wine Guide 2018.

4 stars

Gerhard Eichelmann Champagne Guide 2017.

Silver medal

Champagne Masters 2017.