



CHAMPAGNE  
**PRESTIGE  
 DES SACRES**

*Janvry - Reims - France*

**CUVÉE GRENAT**

**VINTAGE 2015**

**POWERFUL - TYPICAL OF 2015 - GASTRONOMIC**

**BLEND**

50% Chardonnay, 50% Pinot Noir



**COLOUR**

The robe has beautiful golden green hues. The effervescence calmly reveals a myriad of fine bubbles. The general presentation of this blend brings richness, maturity and serenity to the fore.

**BOUQUET**

The first aromas are reminiscent of summer's end: mirabelle plums, herbaceous vetiver notes, fern water, yellow flowers and foliage, bay leaves and coriander. After aeration its expression is more of pastry, creamy, biscuity notes then followed by more earthy notes of mint and forest canopy with a genuine empyreumatic character. It has an authentically complex bouquet, typical of its birth year, fruity and ripe yet well rooted in its terroir.

**PALATE**

The attack on the palate immediately shows the wine's density. Wide, fresh with a well-rounded effervescence, it opens up to a warm sensation and perfect components. This consistency is accompanied by a creamy and seductive dosage. The aromatic expression is once again pastry like doubled up this time by honey notes. The texture is rich, voluminous, warm, velvety like. This is all enhanced by an almost watercress nature linked to a hint of zesty astringency.

The finale is rich and lengthy (10 seconds in persistency). It has a slightly acidic feel, creamy and warm as well as final notes that are more saline and soothing in nature. This Cuvée Grenat Vintage 2015 expresses itself in full honesty. Typical of 2015 it is powerful, vinous, with good aromatic ripeness, appeal, and sensation of watercress. Considering its richness and sapid complexity (acid, salt, sugar), it is truly a gastronomic wine.

**PAIRING SUGGESTIONS**

Don't hesitate to serve this wine in a larger flute or "normal" wine glass at 10°C of temperature. This champagne will pair well with more dense turf dishes and creamy side dishes. It is more turf than surf, subliming creamy poultry and veal dishes, snails, foie gras, lentils and veal stew.

**A word from the Cellar Master**

*« Cuvée Grenat 2015 expresses harmony representative of its vintage. Its fruity and flavourful nuances incarnate the outcome of a vintage revealed in its true excellence. »*

Jean-Christophe Lenfant

Cuvée available in bottle and magnum.

**OENOLOGICAL CHARACTERISTICS**

100% vintage 2015

Dosage : 9,9 g/l

Aging time in cellars: more than 5 years

Bottle cellaring after disgorging: 6 months