

VIEILLES VIGNES 2005

Chardonnay-GRAND CRU

Blend:

100 % Chardonnay
GRAND CRU
Le Mesnil Sur Oger

Old vines over 30 years old (average age: 40 years)
Plot selection: South-facing mid-slope plots (situated in the heart of the Terroir) Yield - 50HL/ha
No malolactic fermentation

Bottled in 2006 Vintage 2005

Dosage: 6 g/l

Available in: Bottles (Symphonie)



Description:

This champagne reveals a pale straw colour and delicate bubbles, with a noticeably full-bodied nose and gentle aromas on the palate and a lingering, refreshing finish. This cuvée is perfect for an aperitif and will beautifully enhance the flavours of sauced dishes, fish and seafood.