

## CUVÉE SAINT-NICAISE - PREMIER CRU BLANC DE BLANCS VINTAGE 2009

« GRANDES CUVÉES' PERSONALITY »

BRUT Champagne with a dosage of 6 g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, it is 100% Chardonnay coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in half-bottle, bottle, magnum, jéroboam and mathusalem.



Markus Del Monego  
Best Sommelier of the  
world in 1998  
89/100

Andreas Larsson  
Best Sommelier of the  
world in 2007  
87/100



### To the eye

A robe that is deep gold and enlivened by a myriad of extremely fine bubbles which feed a delicate and nicely white rising thread. It creates an overall impression of calm giving rise to a feeling of serenity and maturity.

### On the nose

The first impression is extremely savoury. It brings forth aromas of brioche, almond flavours and yellow fruit, which confirm the first impression of developing maturity that the robe suggested. When aired, this impression is completed by notes of cereals on a slightly musky background. After ten minutes in a flute, honey, yellow fruit jam and minerality appear with a fine and healthy balance. It is the nose of a young adult, with a nice persistence when aired, which is a sure sign of a great potential.

### On the palate

It has a fresh attack, but immediately the essence of the wine asserts itself, at once broad and complete. An impression of roundness remains with us all along the tasting. Its high quality acidity, which is both delicate and mellow, as well as its effervescence, rise as a counterpoint. There is a warm and dense feeling, an almost smooth - but not overly so - texture which all explain the obvious pleasure one gets when tasting this vintage.

### Finish

It has a long and complex finish. It blends a chalky minerality that is refreshing with a certain roundness and an impression of mildness.

**It is a vinous, rich and generous Champagne with a particularly attractive texture. Having reached this level of completeness, it expresses itself today in a context of Summer's end or beginning of Autumn, and shows great potential for the future.**

### Serving recommendations

Do not hesitate to serve this cuvée in a widely curved flute, and at a temperature of 10 to 12°C so as to enjoy its fine texture. For a meal, it will go well with dishes that have a soft texture, such as salmon or a fattened hen (poularde), sushis or scallops. In this case it would be nice to have some sauce that will blend with the aromatic persistence of this wine.



*The BAUCHET family have been cultivating and harvesting their vineyards from father to son, since 1920. Four generations of dedicated winegrowers working with passion and reason a unique terroir covering 34 hectares in all. A real Champagne estate, with an extended and rich variety of vines spread out on different crus of this appellation. It allows the Chardonnay and Pinot Noir varieties to give us an authentic, elegant and high-quality Champagne which expresses the personality of its terroir.*