

CUVÉE MÉMOIRE MILLÉSIME 2018

« WARM VINOSITY AND DELICATE TEXTURE OF THE YEAR 2018 »

BRUT Champagne with a dosage of 7g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, it is a blend with 75% Chardonnay and 25% Pinot Noir coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle.

To the eye

Its golden-green robe with deep undertones is at the same time rich and shimmering. Its rich and glimmering effervescence feeds a fine and perfect stream of foam. The visual presentation speaks of a rich and mature wine.

On the nose

The first impression on the nose is at the same time summery and evokes pastry. Biscuit and cream mix with pear and peach. A slight touch of citrus fruit can also be felt. When aired, its expression tends towards exotic fruit - pineapple, passion fruit - It is an extremely expressive and fulfilled nose beginning its maturity.

On the palate

Its attack is broad and petulant; then the mouth is full, saline and welcoming. A feeling of wealth comes out. Its lively effervescence comes forward gradually to blend with the body of the wine, while the bitterness-acidity balance gives it a high tempo. Gradually, the warm character of this cuvée can be noted. Thus, this champagne appears rich and balanced. Its power develops on an aromatic background of honey, all creating a voluminous texture, which is both warm and comfortable, suggesting cashmere.

Finish

The finish is aromatic and very long - with a persistence of more than 10 seconds - and warm on fragrances of passion fruit and biscuits. On top of this it offers a nice blend between acidity and salinity, as well as a slightly astringent chalkiness.

The Cuvée Mémoire 2018 comes from a warm and dry year. It is this characteristic that gives it its personality. It is a champagne which is rich and powerful enough to seduce during an outdoor party - garden-party or picnic.

Serving recommendations

This cuvée requires a wine glass, and to be served at a temperature of 10 to 12°C, so as to display to the full its power and aromatic maturity. For a meal, it will go beautifully with gougères, dry fruit – hazelnuts, cashew nuts... - The great, raw, Spanish hams, meat loaves (veal), meats and delicatessen in brioche, or pies. To be tried also with not too overdone creamy cheeses.

Awards of the 2015 vintage



Awards

