

## CUVÉE SAINT-NICAISE - PREMIER CRU BLANC DE BLANCS VINTAGE 2015

« GRANDES CUVÉES' PERSONALITY »

BRUT Champagne with a dosage of 7 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 bottle, magnum, jéroboam and mathusalem.

### To the eye

The robe is of a luminous yellow tinted with green. It is enlivened by a multitude of sparkling bubbles which feed a slender thread of nicely white foam. It all creates a feeling of serenity and voluptuousness.

### On the nose

The first impression on the nose is particularly elegant. It offers aromas of baguette bread, almond milk, shortbread, on a slightly iodized background. When aired, its expression is completed by notes of cooked fruit, white pepper, mimosa and honey. Ten minutes in the flute, and it is still unchanged, showing the fine nature of this wine. Subtle and elegant, the aromatic expression of this champagne shows that it has reached its maturity.

### On the palate

Its attack is both gentle and delicate and starts off with the perception of chalk. The consistence of this wine then gives a sensation of volume. Nonetheless, this plump shape reveals a nice freshness, a lively temperament, with notes of honey, cooked pears, and nougat. Its effervescence can also be seen, nicely coated by the dosage; it seems like a gentle gesture. Thus, all this gives the impression of a fine material, like Moroccan silk.

### Finish

It has a long finish with a persistence of 8 seconds; softly saline with the hint of a slightly ferruginous sensation decorated with nice touches of bitterness.

**The Cuvée Saint Nicaise 2015 has now reached its peak. It is endowed with elegance and dynamism. It brings out voluptuously the identity of the year of its birth. The delicacy of the flavours and tactile sensations on the palate, their purity also, identify a remarkable cuvée, to be kept for the nicest occasions.**

### Serving recommendations

It will be good to serve Saint Nicaise 2015 in a nicely curved flute, at a temperature between 10 and 12°C, so as to take advantage of its fine texture and aromatic maturity. For a meal it will be better to go for the richest textures: noble fish, king prawns, soles, sea shells, meat filets, going with light and delicate cream sauces..

### Awards of the 2014 vintage



### Awards

