

LES 100% DISTINGUÉES

Our winery is HEV certified
(High Environmental Value)



L

Louis de Chatet
CHAMPAGNE
—à Barbonne Fayel—



ÉMOTION

Blanc de Blancs
2008 Vintage

- **Name:** Emotion - Blanc de Blancs - 2008 Vintage
- **Terroir:** Côte du Sézannais
- **Grapes:** 100% Chardonnay
- **Blend:** Vintage: made from grapes from one single year
Single-plot: grapes all picked from the same plot (Emotion: a 55-year-old vine) Tête de Cuvée: only the top-quality juice extracted when pressing (first juice)
- **Dosage :** Extra-Brut (very low <2 g/L)
- **Ageing:** 10 years
- **Production:**
3,000 bottles
- **Tasting notes:**
Pretty pale golden robe, deep in colour, with beautiful effervescence and a continuous stream of bubbles.
The nose is very subtle with notes of white flowers and ripe white peach.
The second nose expresses notes of pineapple and dried apricot to brighten up this bouquet.
The mouth is balanced and in harmony with the nose.
Because of its great suppleness, this wine's dosage may seem high, but its mineral finish tells us that it is indeed an extra-brut made with the greatest respect for the raw materials.
- **Food pairing/tasting advice:**
Ideal on its own or with a jasmine scallop carpaccio.

To be served chilled, temperature 8°C, 20 minutes in an ice bucket, or 3-4 hours laid horizontally at the bottom of the refrigerator.



11 rue Saint Antoine - 51120 Barbonne-Fayel France

Phone: + 33 (0)3 26 80 20 03 contact@champagne-louisdechatet.com www.champagne-louisdechatet.com