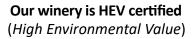
## LES 100% DISTINGUÉES

Louis de Chatet

CHAMPAGNE







Name: Singulier - 100% Pinot Meunier - 2015 Vintage

**Terroir:** Côte du Sézannais

**Grapes:** 100% Pinot Meunier

**Blend:** Vintage: made from grapes from one single year *<u>Tête de Cuvée:</u>* only the top-quality juice extracted when pressing (first juice), <u>Single-plot</u> wine

**Dosage**: Brut (7g/L)

Ageing: 5 years

Production: 1800 bottles

**Tasting notes:** 

When serving, notice this wine's pretty, pale golden robe with very fine bubbles. This is a sign that it has been aged beautifully on laths. The first nose is extremely fresh and expresses citrus fruit notes before giving way to red berry aromas. This wine's sweetness in the mouth is beyond compare, despite its low dosage. The wines that make up this cuvée have been very carefully selected to give the mouth beautiful balance and a silky texture. Its tangy taste lingers in the mouth and prolongs your tasting experience. Persistent flavours of ripe yellow lemon give us a delightfully long finish that reflects the maturity of this wine and the grapes used to make it.

Food pairing/tasting advice:

This wine is one exceptional cuvée boasted by the Sézanne area, and will be the perfect accompaniment to your red mullet dish with pan-fried vegetables.

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.

SINGULIER

Louis de Chatet

CHAMPAGNE

Singulier

Millésime

100% Meunier 2015 Vintage





