

CUVÉE À L'ANCIENNE MILLÉSIME 2014 · GRAND CRU

Exploitation certifications



2013 :
High Environmental
Value



2016 :
Sustainable
Viticulture in
Champagne

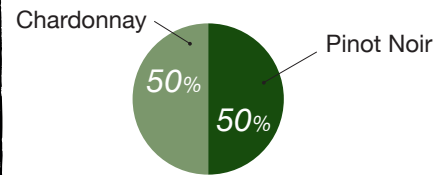
Dosage

Extra-Brut
5 g/L

Vinification

Aged and vinified in wood, in 205-liter Champagne oak barrels then corked in the old-fashioned way with a cork stopper on an edge sealing ring, this cuvee will last for at least 6 years on a slat base in the cellar.

Grape Variety



Tasting

The Cuvée à l'Ancienne Millésime 2014 has a bright and fairly fluid colour, is a pale, yellow gold with a lacquered effect, with deep straw yellow reflections in the glass.

The first scent is intense and very seductive, evoking notes of praline, cocoa, toasted hazelnut, roasting, nougat, morel, plum, candied peach, tangerine. The aeration of the Champagne adds to the pleasure notes of roasted pineapple, iodine, honey, fig, cherry, hot butter, candied lemon and candied apricot.

The initial taste on the palate is supple and fresh, with a creamy effervescence. The Cuvée à l'Ancienne Millésime 2014 develops a pulpy and suave fruity substance, underlined by a lemony acidity and fleshy fruit, which is integrated and remarkably fresh. The mid-palate effect is fully harmonious, giving you a fruity velvety taste that leaves a type of caress on your palate, conveyed by an identical aromatic return. The chalky frankness turns into a suppleness and enhances the creamy and voluptuous overall sensation. A suave and refined finish unfolds in its aftertaste, like an iodised salt flower which carries all this richness of pleasure.

Food | wine pairing

- Parmesan shavings matured for at least 40 months,
- Scallops in walnut butter,
- Turbot cooked on the bone, parsnip purée bound in white chocolate, young shoots and spring vegetables,
- Chestnut velouté and pan-fried foie gras escalope,
- Chicken supreme with morel sauce,
- Beef onglet a la plancha with béarnaise sauce.

References

- Bettane & Desseauve Wine Guide 2020,
- Tom Stevenson - Christie's World Encyclopedia of Champagne & Sparkling Wine,
- Richard Juhlin - Champagne Guide et Parfum de Champagne,
- Michael Edwards - The Finest Wines of Champagne.

Bottling options

2,000 bottles (75 cl).

