

Champagne Vilmart & Cie Cœur de Cuvée 2009

(around 75 euros per bottle)

MYTHICAL CHAMPAGNE

Sober and original bottle. Poetic name.

ASPECT

Gold, brilliant.
Refined bubbles.
Generous tears.

NOSE

Endless and gentle aromatic harmony.

The majority of Chardonnay (80%) immediately establishes its elegance with its notes of citrus fruits, white flowers and exotic fruits, highlighted by a delicate breath barely spicy, eminent signature of the vinification and ageing for 10 months in 228 litres oak barrels.

The nose becomes a sensual caress, expression of the fullness of the Champagne obtained by 7 years of patient ageing of the bottles before riddling and disgorgement.

PALATE

Vertiginous purity at the opening, thanks to the rigorous selection of the juices from the first pressing (*cœur de cuvée*: 1,400 litres of the 2,050 litres of *cuvée*), reinforced by the timely stop of the malolactic fermentation of the base wines.

Remarkable presence, characteristic sign of the oldest plots of vine of the wine estate (55 years old), underlined by joyful scents of red and black fruits due to the Pinot Noir (20%).

Balanced finish supported by a graceful minerality.

Impressive length on the palate.

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For this *cuvée* Cœur de Cuvée 2009, Laurent Champs, cellar master of the Champagne House Vilmart & Cie, put his œnological sensitivity in the service of the grapes carefully harvested by hand in 2009, to reveal the soul of the chalky *terroir* of Rilly-la-Montagne.

Ideal to accompany your festive meals, with scallops and duck *foie gras*, for example.

CHAMPAGNE VILMART & CIE

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Founded in 1890 to Rilly-la-Montagne, the Champagne House Vilmart & Cie is directed by Laurent Champs since 1990. Driven by a real desire to reduce the environmental footprint, certified Ampélos and Haute Valeur Environnementale, it cultivates with care its 11 hectares vineyard, without chemical fertilisers, free of herbicides and insecticides. An inspired vinification, in wood (casks and oak barrels), without malolactic fermentation, gives birth each year to 110,000 bottles of exceptional Champagnes.