

Cœur de Cuvée 2009

«Coming from the oldest vines plants of our terroir (55 years old), this wine is made with the "Coeur de Cuvée" (i.e from 1400 liters instead of 2050 liters for a classic cuvée).

Its slow and meticulous development combined with a know how of 5 generations guarantee a precious and exceptional wine».

Blending

80% Chardonnay - 20% Pinot Noir

Selected vines: 55 years old

Ageing: 10 months in oak barrels of 228 liters

No malolactic fermentation

Colour

Its straw-yellow colour is accompanied with a fine persistent mousse.

Aromas

On the nose, the first aromas of hazelnut and brioche awake the senses. After a few moments, with much of elegance, subtle notes of vanilla and dried fruit are married with more subtle lemony flavors. The nose is both elegant and powerful, which indicates a wine of great complexity and a beautiful harmony. The palate is lively and the effervescence is very fine.

Coeur de Cuvée 1998

•eRobertParker.com (the independent Consumer's guide to Fine Wines, décembre 2009) : 95/100

Once in your mouth, aromas of butter, «crème brûlée» and spices (white pepper) blossom awaken taste buds. It is a generous ample but really fresh wine. After several minutes of tasting, the complexity and the scarcity of this wine give us an explosion of flavors in the mouth, a real aromatic festival!

Food pairing

This wine pairs well with meat and fish dishes such as crayfish and mushrooms, fried Saint Jacques or even a seared foie gras will bring depth and a deep aromatic evolution to the wine.

Such an incredible personality for this Champagne! This vivacious wine lets your mind wander from bubbles to aromas, a wine that may open "our heart."

Coeur de Cuvée 1999

•Wine Spectator 2007 : 94 /100

Coeur de Cuvée 2000

•Wine and Spirits buying Guide 2010 : 94/100

Coeur de Cuvée 2002

•Wine Advocate (novembre 2011) : 94+/100t

Coeur de Cuvée 2006

•Josh Reynolds (janvier 2015) : 94/100

