

Grand Cellier d'Or 2012

Blending

80% Chardonnay - 20% Pinot Noir
Ageing: 10 months in oak barrels of 228 liters
No malolactic fermentation

Colour

Intense, golden, lemon and yellow in colour with very fine persistent bubbles.

Aromas

The first nose is intense and complexe, it initially reveals melted butter, custard, candied pineapple, cardamom and white pepper aromas. Then after a few moments, another round of flavors arrives, nuts aromas at first (pralines, hazelnut) followed by mineral notes (chalk, roasted shellfish). The wine is mature, complex with a lot of personality. It still evolves in the glass with cinnamon and gingerbread aromas. It is a very classy, distinguished and rare nose

Grand Cellier d'or 2000

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

Grand Cellier d'or 2003

• La sélection Bettane et Desseuve (octobre/novembre 2009) : 17/20

• eRobertParker.com (the independent Consumer's guide to Fine Wines, décembre 2009) : 92/100

Fresh and lively, the beautiful effervescence and the intense acidity accompany you to the end of the palate.

The slightly imperceptible dosage and the frank acidity of the wine deliver a «sharp» balance between acid and sugar (in the mind of extra brut wines). The vinosity is expressed through bold and wood. Throughout the tasting, the acidity is still present, giving a feeling of intensity and providing spirit. The finish is very long around 10 to 12 seconds and clean, with a nice conclusion on grapefruit and pralines notes.

Food pairing

This vintage «Grand Cellier d'Or 2011» is a rare wine that expresses the best of his year without any pretension or artifice. A naturalistic wine somehow. Too complex food pairing should be avoided to keep the wine balance. Its expressive background of good ripeness will really well pair with dishes with firm texture and reduced sauces. We do advise you to keep it in cellar (1 to 3 years) to enhance its aromatic plenitude.

Grand Cellier d'or 2006

• Wine Advocate (novembre 2011) : 93/100

Grand Cellier d'or 2007

• Wine Spectator Insider (octobre 2012) : 94/100

Grand Cellier d'or 2009

• Josh Reynolds (janvier 2015) : 93/100

