



GRANDS CRUS
D'EXCEPTION DE CHAMPAGNE

C 17

VINTAGE 2017

THE BLEND OF THE 17 GRAND CRU
VINEYARDS OF CHAMPAGNE

THE HARVEST :

September 5, 2017 by the **15 growers** of the association Grands Crus d'Exception de Champagne in the **17 Grands Crus of Champagne**

GRAPE VARIETIES AND ORIGINS OF THE GRAPES :

- **CHARDONNAY** : Avize – Chouilly – Cramant – Le Mesnil-sur-Oger – Oger – Oiry
- **PINOT NOIR** : Ambonnay – Ay – Beaumont-sur-Vesle – Bouzy – Louvois – Mailly-Champagne – Puisieulx – Sillery – Tours-sur-Marne – Verzenay – Verzy

Selection by the growers of the most beautiful grapes in their best parcels

PRESSING :

September 5, 2017

235 kg of each Grand Cru vineyard blended in a traditional vertical wine press, for a total of **4,000 Kg**

65% Pinot Noir - 35% Chardonnay

WINEMAKING :

Casking on September 6, 2017 in one 10-hl « foudre », one 6-hl « demi-muid » and five 2.25-hl barrels

Malolactic fermentation

Transfer of the wines on October 6, 2017 in **stainless steel vats**

BOTTLING :

March 24, 2018, **1,600 magnums**

DISGORGEMENT :

May 13, 2022

Dosage : 2 g/l (EXTRA-BRUT)



TASTING NOTES : The radiant buttercup hue gives you a hint of the aromas it has in store. It's crisp and mature on the nose, bursting with juicy stone fruit, peach, quince, apricot and mirabelle plum with the indulgent nutty aromas of frangipane and hazelnut. It's vibrant and full-bodied on the palate with ripe citrus reigning supreme before the soothing tropical yet spicy notes of vanilla, passion fruit and roasted almond wash over you. The heady, sharp and zesty finish lingers on the palate.

FOOD PAIRING: Squash soup with double cream, cardamom seeds and soft-poached egg, garnished with ground coffee beans and mimolette cheese shavings (recipe taken from Fûts et foudres de la Champagne by Philippe Mille, chef at the 2 Michelin-starred Les Crayères).

GRANDS CRUS D'EXCEPTION DE CHAMPAGNE

grandscruschampagne@gmail.com – <https://grands-crus-exception.com>

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE. A CONSOMMER AVEC MODERATION.