

MILLÉSIME 2012 "BY JCR"

Presentation of the wine : *This is the first vintage of the estate, from a selection of old Grand Cru in Chouilly.*

Grape varieties :

Chardonnay : 100 %

Malo-lactic fermentation

Tank ageing : *inox tank
chilling and filtration*

alcoholic degrees : *12 %*

Residual sugar: *6 g/L*

Mineral typicity : *chalky*

Tasting

Type of Champagne : *Fresh "blanc"*

the wine appearance : *Pale gold color dress, a discreet necklace of elegant and refined bubbles.*

The nose : *Hints of citrus, mirabelle, apricot and raisins. Later Beeswax and freshly spiced pastries.*

The palate : *Pure mouth, thanks to the selection of the first juices, sublimated by the touching minerality. Deep and caressing mouth. Final sour accompanied by a soft and intense heat. Long length.*

Wine pairing : *Line hake cooked with sparkling butter*

2nd Choice: *Seashells or Caviar of Aquitaine*