

ESPRIT DU VIN

'An occasion for every wine'

GRAND COURONNEMENT Champagne - Brut



Winemaker's Notes

Made exclusively of selected white Chardonnay grapes, this exceptional cuvée was obtained from a selection of the best Côte des Blancs crus. Only the première cuvée obtained from the first pressing was used in its composition. The nobility of its origins, with its slow production, and aging in the purest Champagne tradition, make this an exceptional vintage that “crowns” our production.

Description

The colour is beautiful; fine and tenacious pale gold. The nose reveals a buttery, mineral note enhanced with fruits and brown sugar, together with a slightly woody hint. In the mouth there is a good attack with remarkable freshness. The flavour develops into complex vanilla and brown sugar, accompanied by an elegant coolness, giving it a good, long, rich finish.

Serving Suggestion

Figs and salted caramel complements the brown sugar flavour of this wine. A delicate, buttery sushi elegantly contrasts with this Champagne. Pairs well with smoked salmon, popcorn or potato chips. Oysters are always a good go-to for Champagne.

Spec Sheet

Vineyard	J. de Telmont
Varietal	100% Chardonnay
Appellation	Champagne
Vintage	2002
Body	Light
Alcohol %	12%