

ESPRIT DU VIN

'An occasion for every wine'

GRAND VINTAGE 2005 Champagne – Brut



Winemaker's Notes

Sometimes nature generously presents us with a harvest of exceptional quality, deserving the best treatment possible. The wealth of qualities found in a Champagne produced with the grapes from a single great year make it ideal for aging. Made up exclusively of première cuvée white Pinot Noir, Meunier and Chardonnay. This is a well-balanced, smooth, and fruity Champagne that stands out for its refinement and distinction.

Description

This wine has fine bubbles, good mousse, and an unbroken string of bubbles. When swirled, the nose is more developed and present, with almond and toasted bread notes and hints of aniseed, cinnamon, and spices. The attack is strong and sumptuously fresh. It has a good length in the mouth and a beautiful harmony.

Serving Suggestion

This Champagne goes with classic pairings such as oysters-on-the-half-shell, caviar, Prosciutto or Serrano ham dishes, and Parmesan cheese (along with other dry, salty, aged cheeses). Simple white fish dishes, crab, and seafood risotto are also nice matches.

Spec Sheet

Vineyard	J. de Telmont
Varietal	40% Chardonnay 20% Pinot Noir 40% Pinot Meunier
Appellation	Champagne
Vintage	2005
Body	Light
Alcohol %	12%