

ESPRIT DU VIN

'An occasion for every wine'

O.R. 1735 CHAMPAGNE - BRUT



WINEMAKER'S NOTES

The result of our house's creative imagination, the O.R. 1735 cuvée combines all the savoir faire of Champagne through the selection of terroirs, the expression of Chardonnay grapes grown in the best villages, and a long aging process in our cellars, under cork. A genuine moment of history, in itself this cuvée represents 200 years of Champagne history.

Description

The colour is golden with green reflections, developing towards deeper shades. It has a good, persistent mousse, ending in effervescence with fine bubbles. The initial nose has astonishing freshness, developing into more powerful aromas with vanilla notes. In the mouth, there is once more an astonishing freshness followed by the nose's aromas.

Serving Suggestion

The sleek lines of the wine's acidity help lighten a rich dense mascarpone appetizer such as mustard mascarpone bruschetta. The sweetness of the wine matches that of sea scallops. The creamy mousse and heady aromas play perfectly with a savoury dessert such as a nut tart.

Spec Sheet

Vineyard	J. de Telmont
Varietal	100% Chardonnay
Appellation	Champagne
Vintage	2004
Body	Light
Alcohol %	12%