

CHAMPAGNE

BEURTON-VINCENT



à Cuchery



CUVÉE BRUT MILLÉSIMÉ 2010

This harmonious and well-balanced Champagne is a blend that integrates the diversity of the three grape varieties. Each grape variety contributes approximately one third. Pinot Noir brings body, Chardonnay brings finesse and Meunier fruitiness.

TERROIR

In the heart of the Marne Valley/
along the right bank
Fermentation in stainless steel tanks
Malolactic fermentation

Alcohol: 12.5 % vol

Sugar: 8.4 g/L

Vintage 2010

BLENDING

33.3% Pinot Noir

33.3% Meunier

33.3% Chardonnay

FOOD PAIRING

Salmon

Mushroom Risotto

Duck Aiguillettes

Potato Soufflé with morels

Sea bass fillet with butter sauce

TASTING NOTES

To the eye: This Champagne has a bright and deep straw yellow golden color sometimes tinted with beautiful green or amber sparks. Nice effervescence is illustrated by the fine and elegant chain of well-structured bubbles.

To the nose: Freshness, fullness and subtlety are the three most valuable features of this Cuvée. The wine expresses both the delicate and powerful fresh scents of Spring such as hawthorn, honeysuckle, privet or orange blossom. These create a flavorful and complex bouquet where pleasant plant fragrances - both sweet and honeyed - appear: dried hay, infused verbena and blond tobacco.

On the palate: This wine is pure, smooth and elegant. It is not lacking in finesse, amplitude or complexity. It may oscillate between femininity characterized by the Chardonnay grape and strength coming from the Pinot Noir grapes, however, it chooses to focus on the freshness and roundness from the Meunier grapes. On the palate, the balance is perfect: gentleness, vivacity, complexity of the bouquet and diversity of tastes merge to create a very pleasant wine, where exquisite and generous flavors are juxtaposed. Flavors of frangipane, brown butter and toasted almonds combine with a pear syrup flavor or with cherry plum, with a spicy finish.