

CUVÉE MÉMOIRE
MILLÉSIME 2015

« WARM VINOSITY AND DELICATE TEXTURE OF THE YEAR 2015 »

BRUT Champagne with a dosage of 7g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, it is a blend with 75% Chardonnay and 25% Pinot Noir coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle.

To the eye

The golden-green robe with deep undertones is both rich and shimmering. Its effervescence is rich and delicate, feeding a nice thread of perfect foam. The visual impression speaks of a rich and mature wine.

On the nose

The first olfactory impression is both savoury and mature. The brioche blends with mirabelle plums and grilled almonds. One can also detect an impression of cooked fruit. When aired, the feeling is more autumnal, with honey, beeswax and roasted pineapple. It is an extremely expressive nose that has reached full maturity.

On the palate

The attack is broad and comfortable, then the mouth is full and the effervescence seems immediately to have blended with the body of the wine. The latter is consistent and brings to the front its rich and ample nature. Acidity steps back, while its vibrant nature can be felt progressively. This way, the balance of this cuvée shows itself to be supple and welcoming, almost heady. This vinosity expands on an aromatic honeyed background, all of which creates a texture that suggests cashmere.

Finish

The finish is aromatic and very long – over 10 seconds of persistence – and welcoming. It presents a nice salinity as well as some refreshing bitterness with a touch of mint.

This 2015 cuvée Mémoire, comes from a warm and dry year. It is this fact which developed its personality. It is a rich and powerful enough Champagne to charm people at outdoors social events (garden parties, picnics)..

Serving recommendations

This cuvée requires a wine glass and to be served at a temperature of 10 to 12°C, so that it can display to the full its power and aromatic maturity. For a meal, it will go beautifully with gougères, raw hams, meat breads (veal), meats and delis in brioche or pies. It is also to be tried with creamy cheeses.

Awards

