

## CUVÉE SAINT-NICAISE - PREMIER CRU BLANC DE BLANCS VINTAGE 2014

« GRANDES CUVÉES' PERSONALITY »

BRUT Champagne with a dosage of 7 g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, it is 100% Chardonnay coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle, magnum, jéroboam and mathusalem.

### To the eye

The yellow robe is of a superb and luminous green. It is enlivened by a myriad of sparkling bubbles feeding a delicate thread of pure white foam. It all creates a feeling of serenity and voluptuousness.

### On the nose

The first impression on the nose is particularly elegant. It offers aromas of lemon cream, almond milk, shortbread, on a background of light anise and iodine. When aired, its expression is completed by notes of thyme, mimosa and honey. After ten minutes in the flute, it is perfectly stable and shows the potential and good health of this wine. Both fresh and elegant, it speaks of a wine that is at the beginning of its maturity.

### On the palate

Its attack is both gentle and delicate and starts almost immediately with a chalky feeling. Then freshness provokes an important influx of saliva and tenses the wine. However, this slender shape displays a nice body and a fleshy nature. Its effervescence can be felt, nicely coated by the dosage, and it feels like a cuddle. Thus, it all gives us the feeling of a nice nature, at once delicate and gentle, just like some thick silk.

### Finish

It has a long finish - about 8 seconds of persistency - It is softly saline with the hint of an original "smoky" note, as well as a slightly ferruginous feeling.

**The Cuvée Saint Nicaise 2014 is endowed with elegance and dynamism. It expresses the fine balance of that year. The gentleness of the aromas and tactile sensations on the palate - their freshness also - indicate a remarkable cuvée whose balance announces an extremely good aging potential.**

### Serving recommendations

It will be good to serve Saint Nicaise 2014 in a nicely curved flute, at a temperature between 10 and 12°C so as to enjoy its fine texture. For a meal, it will be good to go for the most noble textures: raw fish, Dublin bay prawns, soles, scallops, meat filets, together with light and delicate cream sauces.

### Awards

