

CHAMPAGNE
CH. de L'AUCHE



Millésime 2015

CUVÉE 1ER CRU-LIMITED EDITION

Generous-Expressive

98 % Pinot Meunier, 2 % de Pinot Noir

EYE

The Vintage 2015, 1er Cru has a light and ephemeral foam, relayed by a cord of fine and lively bubbles which feed a delicate collar. It has a luminous and has a pale yellow gold color with bright straw yellow reflections.

NOSE

The first nose is expressive with notes of warm apple, honeysuckle, meadow daisy, buttercup, lemon, orange, kumquat, brioche. When we aerate the Champagne notes of pomelo, raspberry, bergamot, smoky clay, rose, milk caramel and wild strawberry are revealed. Over time, notes of blackcurrant, blackberry, chestnut, fig and sweet spices appear.

PALATE

The first contact is rich with a creamy effervescence. The 2015 Vintage, Blanc de Noirs, 1er Cru develops a pulpy and velvety fruity substance, supported by an orange acidity and fleshy fruits. The mid-palate expresses all the substance of a terroir shared between sand, clay and limestone, combining both fluidity and crystalline freshness as well as chewiness with a fruity breadth.

TASTING SUGGESTIONS

We suggest to serve your Champagne at 9°C in a slender and curved glass with

- Parmesan nuggets aged 36 months
- Snacked scallops, served with a fine purée of sand carrots with turmeric
- Guinea fowl vol au vent, wild mushrooms, creamy polenta
- Pumpkin velouté, crispy chestnuts with smoked bacon

OENOLOGICAL CHARACTERISTICS

100% Vintage 2015
Dosage : 8g/l
Aging time in cellars: 6 years
Bottle rest time after disgorging: 6 months

The 2015 vintage is available in bottle (75cl)