

CHAMPAGNE
CH. de L'AUCHE



CUVÉE LES CHAPITRES

BLANC DE MEUNIERS

Rich, Well-balanced & Pure

100 % Pinot Meunier

Eye

Sparkling and indulgently golden, the Cuvée Les Chapitres presents a beautiful, luminous and tempting robe as well as marvellous effervescence.

Nose

The initial, elegant and seductive nose opens immediately on crisp notes of citrus fruit, orange zest and bread. As it breathes, the expression gains depth with the arrival of floral fragrances, herbal tea and dried fruits against a mineral background. The overall impression is particularly delicious, original and its minerality comes to the fore after a few minutes in the glass.

Palate

A somewhat lively taste that soon gives way to a dense and perfectly-structured mouth. As it warms, the dynamic and effervescent impression is very finely balanced by great vinosity. The result is a silky, delicate texture, developed yet light.

A very long finish offering aromas of warm spices and biscuit against a mineral backdrop.

The Cuvée Les Chapitres proclaims loud and clear all the values of the Meunier grape with its warm, complex and accomplished expression giving an impression of harmony and purity.

Pairing Suggestions

The Cuvée Les Chapitres is a gastronomic Champagne that pairs well with seafood and the noblest of meats with textures that are taut yet tender. It is also an ideal companion for a delicate, creamy sauce embellished with morel or chanterelle mushrooms or seasoned with warm spices such as Colombo, curry or saffron. Mature cheeses also make excellent partners.

OENOLOGICAL CHARACTERISTICS

- 70% wine from the reference year
- 30% reserve wines
- Dosage : between 8 and 9 g/l
- Aging time in cellars : 5 years
- Bottle rest time after disgorging : 6 months

Cuvée du Chapitre 750 ml is available in gift box