



Veuve Clicquot - Brut

Vineyard

Born in 1777, Nicole Barbe Ponsardin married François Clicquot in 1798. Widowed at the age of 27, a woman of spirit but also a woman of heart, she took over her late husband's business and managed to ship her wines all over the world. Madame Clicquot died in 1866, at the age of 89, and left behind a Grande Maison. The Veuve Clicquot vineyard is one of the very first in Champagne, in terms of its size and quality: 382 hectares. It provides between 26% and 28% of the House's supply, the rest coming from Champagne winegrowers rigorously selected for their quality.

Winemaking

This vintage is the result of a blend with 30 to 45% reserve wines from 50 different vintages. Aging lasts a minimum of 3 years.

Tasting

With its nose of white fruits and brioche, it is a full and creamy Champagne on the palate, structured thanks to the predominance of Pinot Noir. Elegance and finesse are brought by Chardonnay.

FEATURES

Grape variety:

Pinot Noir, Pinot Meunier, Chardonnay

Taste and flavor: Raw

Alcohol content: 12.5°

Allergen: Sulphites, Casein (milk-based), Egg albumin or lysozyme

Service advice

Served chilled, at 8°C, its balance makes it a remarkable aperitif wine or a privileged companion for meals.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.