

CHAMPAGNE
CH. de L'AUCHE



CHAPITRE I

BLANC DE MEUNIERS

Rich, Well balanced & Pure

100 % Meunier

COLOUR

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

BOUQUET

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 Chapitre I 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 Chapitre I 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 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 : 6 g/l
- Aging time in cellars : 5 years
- Bottle rest time after disgorging : 6 months