CHAMPAGNE

deCastellane

Brut Millésimé

2004

The expression of a great year

Blending

Only the greatest years produce a "de Castellane" vintage, which celebrate the finesse of the Brut, thanks to the selection of the best grapes from the 2004 vintage. The blend composition of the 2004 vintage is made from: 45% Pinot Noir (Hautvillers, Aÿ, Bouzy, Mareuil sur Aÿ,...) 55% Chardonnay (Cramant, Avize, Mesnil sur Oger, Cuis,...)

Tasting Notes

Beautiful golden colour with green-gold hues and a lively, fine mousse. The nose is complex, opening with candied fruits (peach and quince) and evolving to notes of vanilla and brioche. The elegant palate has a fine acidity and a great opulence, thanks to the quality of the grapes and the long ageing. There is a wide spectrum of flavours, from peaches and pears in syrup, to finish on notes of citrus fruit. A beautifully balanced champagne with a long finish which will give great drinking pleasure.

Winemaking & Ageing

The wine is aged for more than four years on horizontal shelves in the cellars. After this period, the wine is then disgorged and the dosage is added, made from a base of Pinot Noir and Chardonnay.

Serving Suggestion

Served around 10°C, it will be a perfect match for a Tournedos Rossini, chicken in cream sauce or hard rind chesses.