



CHAMPAGNE  
*de Castellane*

BRUT MILLÉSIMÉ

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2004  
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The expression of a great year

### BLENDING

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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

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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

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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

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