

LA CUVÉE 17

THE ART OF WINEMAKING

Grapes: 34% Meunier / 33% Chardonnay & 33% Pinot Noir

Non vintage with 30 to 60% reserve wine

Vinification: 100% Stainless steel

Malo-Lactic: Partial

Champagne bottle with DIAM cork (0% TCA = no cork taste) available in 18.7cl / 37.5cl / 75cl / 150cl / 300 cl (other sizes on request)

Disgorgement after order is placed: BRUT (usually 8.8g but depends on age/acidity ratio of the wine)

Vineyards : Coteaux Sud Epernay / Villers sous Châtillons / Sermiers

Soil: 80% Clay - 20% Chalk

FOOD/CHAMPAGNE MATCHING

Food suggestions Classic as an aperitive bubbly - any non spicy seafood dishes - Excellent with a double or trebble cream cheese (Chaource...). This fine and fruity champagne is versatile and will complement most fine dishes
Pristine bouquet of vibrant lemons and strawberry hull opens out into a palate of fantastic, linear freshness with great persistence

INTERNATIONAL RECOGNITION

6 Awards: 1 Trophy; 2 Silver & 3 Commended

The Best Champagne you never heard about * * * * * **Forbes NYC**

93/100 Best Champagnes of the Year Under \$60... **Champagne Guide**

Australia

90/100 Impressive wine for this price ... pronounced fruit on the nose and a flinty dry finish ... West Australian

"The Best Champagne you never heard about"
5* **Forbes NY USA**



GILLES 5° GÉNÉRATION - CRÉATEUR DE CUVÉES

À CHIGNY LES ROSES - PREMIER CRU - FRANCE