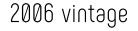


# CASTELNAU





the most intense expression of the Castelnau style from a single year.

Assabeth Carcelet

CELLAR MASTER

### HARMONY IN MATURITY

The 2006 vintage revealed the harmony of nature and the quintessential ingredients of a fine vintage champagne. This delicate cuvée expresses a multitude of aromas and a light, bright and silky style.

### **PRODUCTION**

The remarkably bright and rich Chardonnay is in perfect harmony with the smooth, comforting character of the Pinot Noir. Twelve years of patient ageing in the cellars have resulted in this intense aromatic harmony.

### **TASTING NOTES**

The 2006 vintage expresses a beautiful array of toasted and roasted notes. Subtle menthol nuances and a hint of citrus fruit impart freshness and lightness to this cuvée. The finish offers delicate notes of spice and perfectly embodies the Castelnau style.

## AWARDS AND CRITIC'S COMMENTS

International Wine & Spirits Competition: 95/100

Wine Enthusiast: 93/100 Bettane+Desseauve: 16/20

#### BLEND

50% Chardonnay 30% Pinot Noir 20% Meunier

Dosage: 7 g/l Formats: 75 cl

### SENSORIAL INDICATORS

Liveliness ———— smoothness
Softness ———— strength

### **CLASSIC FOOD AND WINE PAIRINGS**

Sophisticated dishes including delicately textured fish such as arctic char or monkfish.

#### MORE DARING SUGGESTIONS

A chic but quirky choice: boiled eggs with white truffle and buttered soldiers. Delicious!



FINE WINE

Est. 1997