



CHAMPAGNE  
CASTELNAU

2006 vintage



*The most intense expression  
of the Castelneau style from  
a single year.*

*Elisabeth Garcelot*  
\_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 Castelneau 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!



**GREENWOOD**  
FINE WINE

Est. 1997

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