



CHAMPAGNE CASTELNAU



*It is important to let time pass,
to lose track of it, to seize it
and to give it.*

Elisabeth Garcelot
- CELLAR MASTER

In order to bring you these incredible wines, we have reserved a limited number of our cuvées from the most outstanding vintages in our cenothèque for over 50 years. These works of art are available in magnum for a tasting experience unlike any other

BLEND
50% Chardonnay
40% Pinot Noir
10% Meunier

The wines from the 1996 vintage have turned out to be extraordinary. The vine's vigour and ability to adapt the seasons' weather enabled the grapes to reach perfect levels of maturity.

Cellar ageing 22 years
Dosage: 5 g/l
Formats: 150 cl

PRODUCTION

The predominance of the Chardonnay creates an elegant, slender outline whilst the Pinot Noir imparts body and breadth. The discreet dosage ensures perfect balance in the expression of its maturity.

SENSORIAL INDICATORS
Liveliness smoothness
Softness strength

CLASSIC FOOD AND WINE PAIRINGS

Release the Epicurean in you with pan-fried veal chops and chanterelle mushrooms.

TASTING NOTES

The complementary layers of this cuvée will enrapture you every time you drink it. Notes of yellow fruit give way to toasty, gently roasted notes with a hint of spice and praline. You will be mesmerised by the finish with lovely, lively citrus fruit and a luxurious veil of honey.

MORE DARING SUGGESTIONS

Make this cuvée the queen of your aperitif by serving it with pastry tartlets filled with foie gras.



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Est. 1997

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