



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 œnothèque for over 50 years. These works of art are available in magnum for a tasting experience unlike any other.

In spite of the tricky weather conditions in 1998, this vintage was characterised by abundance and excellence. Perfect ripeness was achieved thanks to the wise decision to delay the harvest date by ten days.

PRODUCTION

A blend of Premier and Grand Crus. The Chardonnay enhances the richness of the Pinot Noir from an exceptional vintage. The discreet dosage ensures perfect balance in the expression of its maturity. A true Collector's champagne.

TASTING NOTES

The initially delicate palate reveals its breadth with every minute the wine is left to breathe, revealing notes of toast, roasted coffee beans and spice.

BLEND

40% Chardonnay
40% Pinot Noir
20% Meunier

Cellar ageing 20 years

Dosage: 5 g/l
Formats: 150 cl

SENSORIAL INDICATORS

Liveliness smoothness
Softness strength

CLASSIC FOOD AND WINE PAIRINGS

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

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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FINE WINE

Est. 1997

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