



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.

1995 was undoubtedly one of the finest vintages in the latter part of the 20th century.

PRODUCTION

A blend composed exclusively of Grand Crus and amplified by oak ageing for a proportion of the Pinot Noir. The Chardonnay reached full potential during this vintage and has given this wine its elegant, taut and chiselled structure. The discreet dosage ensures perfect balance within the expression of its maturity.

TASTING NOTES

A remarkably complex cuvée combining spice, honey, candied fruit and toasty, gently roasted notes. The palate is exceptionally generous with aromas of currants and mirabelle plum which intertwine with the density of the brioche flavours.

BLEND

60% Chardonnay
40% Pinot Noir

Cellar ageing 23 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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Est. 1997

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