

Les Meuniers de Clemence E. Brut 2010, Champagne Lelarge- Pugeot

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Les Meuniers de Clemence Extra Brut 2010, Champagne
Lelarge- Pugeot

Blend: 100% Pinot Meunier from the harvest 2010 only. 2010 was the first organically certified harvest. This blend emanates from the selections of these blocks: Les Pierres, Les Fourgons, Le Jour, Sous la ville.

Flavor: First aroma; brioche, then it opens up on yellow fruits and plums with very subtle hints of orange peel. In the palate, crispy yellow fruits. Liveliness and mineral finish.

Aging: Aged for three years in the cellars.

Caviar? Salmon? Truffled fries? or just before dinner . . .

Alcohol by Volume:

11.8%

Total Acidity:

4.5g

S02 Total:

37mg

Dosage:

5g/L

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