



CŒUR DE CUVÉE 2010

A unique richness and identity

COMPOSITION – VINIFICATION

Blending composed of 80% Chardonnay and 20% Pinot Noir classified Premier Cru and from vines of sixty years old age in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmart House cultivates its vineyards in the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2010
- Developed exclusively with the heart of the cuvée (1400 l instead of 2050 l)
- Aging process: ten months in oak barrels of 228 l
- Seventy months on lies in the cellars after bottling
- No malolactic fermentation
- Dosage: 7 g/l

TASTING NOTES

Its straw-yellow colour is accompanied with a fine persistent mousse crowning the disc with a fine and harmonious cord.

On the nose, the first aromas of hazelnut and brioche awake the senses. After a few moments, with much of delicacy, subtle notes of vanilla and dried fruit are married with more subtle lemony flavors. The nose is both elegant and powerful, which indicates a wine of great complexity and a beautiful harmony. Once in your mouth, aromas of butter, "crème brûlée" and spices (white pepper) blossom awaken taste buds. It is a gourmand and generous wine with an exceptional freshness. After several minutes of tasting, the complexity and the scarcity of this wine give us an explosion of flavors in the mouth, a real aromatic symphony.

Such an incredible personality for this Champagne! This vivacious wine lets your mind wander from bubbles to aromas, that may open our heart.

WINE AND FOOD PAIRING

Crayfish and porcini mushrooms, scallop tartare or a "foie gras" pan-fried will bring depth and a beautiful aromatic evolution.

