



## CŒUR DE CUVÉE 2015

*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 2015
- 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

Pale gold in colour, highlighted with flecks of silver, followed by fine and elegant bubbles, creating a delicate and harmonious cord.

On the nose, the primary aromas are vivid and biting with notes of white peach and fresh lemon, associated with a subtle iodized character. On the secondary aromas, there is a greater complexity and richness with fresh apricot aromas, pepper mint and almond cake.

Once on your palate, it is characterized by a suave tension, followed by a palette of citrus fruit offering a full expression of blood orange and candied lemon. Shortly after is appearing a sensation of lemon meringue pie. The finish is expressing a great minerality with a remarkable length of iodized notes.

### WINE AND FOOD PAIRING

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



