



CŒUR DE CUVÉE 2016

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 of age, in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmar House cultivates its vineyards with the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2016
- 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 cord.

On the nose, the primary aromas are floral notes of honeysuckle and orange blossom, associated with the freshness of apple, peach wine, pear and nectarines. On the secondary aromas, there is a greater complexity and richness with toasted almonds, butter biscuits expressing the maturation of this wine.

Once on your palate, it is characterized by a greater complexity. Intertwined acacia honey aromas with apricot jam, candied mango and hazelnut. The finish expresses a great minerality with a remarkable length.

WINE AND FOOD PAIRING

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



