



## GRAND CELLIER

*The expression of Vilmart boldness and elegance*

### COMPOSITION – VINIFICATION

Blending composed of 70% Chardonnay and 30% Pinot Noir classified Premier Cru and from vines 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 2018
- Reserve wines 2016/2017
- Aging process: ten months into large oak casks
- No malolactic fermentation
- Dosage: 8 g/l

### TASTING NOTES

The pale lemon shade with golden and green highlights is shimmering and luminous. This wine develops a fine, elegant and long-tasting mousse.

On the first nose, the wine reveals white flower aromas (honeysuckle, lilac), citrus notes as well as fresh butter and cream. After airing, as it is getting warmer, this Champagne exhales another spectrum of aromas. The wine reveals spicy notes of ginger, lemongrass, which were unsuspected until then. The beautiful quality of the acidity (present throughout the tasting) is especially remarkable. The frank vinosity of the wine (roundness and alcohol) gives an impression of strength and freshness. The wine appears both broad yet tight. These various sensations produce a pure, creamy and silky textured wine.

The finish is clean, slightly mineral and long. The last aroma is the grapefruit. The impression will be remembered as a harmonious, healthy and vibrant wine

### WINE AND FOOD PAIRING

This wine pairs well with soft and creamy in texture meals. Fish such as sole or turbot with a mild sauce, fine crustaceans such as prawns or oysters are suggested. This champagne can also be tasted for aperitif.

