



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 2021
- Reserve wines 2020/2019
- Aging process: ten months into large oak casks
- No malolactic fermentation
- Dosage: 7 g/l

TASTING NOTES

Its light lemony robe, with nuances of gold and green reflects, is bright and shiny. The effervescence is calm and regular, composed of fine and dynamic bubbles.

It expresses a complex and elegant wine, completed with wild strawberries notes, mango and exotic wood. After a little aeration, flavours of fresh apricot and bergamot are being.

In the mouth, the sharp attack is developing citrus notes, then aromas of yellow fruit are discovered. Perfectly balanced on your palate, you can sense a long lasting lemon zest.

The finish is beautifully clean, slightly mineral and long. The last impression brings you back to grapefruit and leaves the memory of a lively and dynamic 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.

