



GRAND CELLIER D'OR 2017

The delicacy and the precision highlighted

COMPOSITION - VINIFICATION

Blending composed of 80% Chardonnay and 20% Pinot Noir classified Premier Cru and from vines of 50 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 2017
- Aging process: ten months in oak barrels of 228 l
- Forty-two months on lies in the cellars after bottling
- No malolactic fermentation
- Dosage: 7 g/l

TASTING NOTES

Intense, golden, lemon and yellow in colour with very fine persistent bubbles. These small pearls give birth on the surface to a beautiful white cord.

The nose is very elegant, airy, floral, in the mouth we find candied pineapple, cardamom and with pepper are the notes that reach us directly. Then after a few moments, another round of flavors arrives, nuts aromas at first (pralines, hazelnut) followed by mineral notes (chalk, roasted shellfish). The wine is mature, complex with a lot of personality. It still evolves in the glass with cinnamon and gingerbread aromas. The imperceptible dosage and the frank acidity give us a sharp acid / sugar balance extra brut type. The vinosity is expressed through bold and wood.

The finish is very long around ten to twelve seconds and clean, with a nice conclusion on candied lemon, candied orange zest, then after few minutes of airing, we find pralines, peaches and apricot notes.

WINE AND FOOD PAIRING

Too complex food pairing should be avoided to keep the wine balance. Its texture and mature aromatic profile, will lead the wine to seek products preferably like caviar or with dishes with firm texture (lobster, white meats) and reduced sauces.

