



## GRAND CELLIER D'OR 2018

*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 2018
- 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

Its deep gold colour is defined by a fine and magnificent effervescence. These pearls create a white cordon on the surface.

The powerful bouquet reveals aromas of black cherries, blood orange, Chinese aniseed and menthol. Shortly after, a more complex character is appearing with notes of pastry, cooked butter and passion fruit with discreet floral aromas.

A remarkable attack develops on your palate with the right balance of freshness and richness. A hint of acidity is enhancing notes of butter and dry fruit. The aromatic persistence is underlined by a sour finish.

### 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.

