



GRAND CELLIER D'OR 2019

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 of 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 with the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2019
- 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 coco powder and exotic wood. Shortly after, this cuvée reveals all of its character with vine peaches, pear, rhubarb and frangipane.

A remarkable attack with the right balance of freshness and richness. A touch of acidity is enhancing notes of butter and dried fruit. The aromatic persistence is underlined by a tangy finish.

WINE AND FOOD PAIRING

Food pairings that are too complex should be avoided for the best balance with this wine. Its texture and mature aromatic profile, will be best appreciated with delicacies like caviar or with dishes with firm texture (lobster, white meats) and reduced sauces.

