



CHAMPAGNE
CAZALS
CLAUDE



Clos Cazals

Vieilles Vignes 2015

Champagne Grand Cru

The terroir

100% Chardonnay from the plot called « Vieilles Vignes », planted in 1957 in the Clos Cazals in Oger – Grand Cru

The vinification

Ageing on lees in vaulted cellar for 9 years

20% in oak barrels after alcoholic and malolactic fermentation in stainless steel tanks

Dosage 2 grams per litre

Tasting notes

Eye : A bright pale gold colour with slight silvery reflections revealing a dynamic effervescence with fine bubbles leading to a generous sparkling cord.

Nose : A nose with character. A light, timid opening, on aromas of white flowers, hawthorn then opening, revealing little by little on more gourmet and generous notes of candied citrus and pastry notes.

Mouth : A frank and lively attack, revealing on a full and chiseled mouth. The minerality of the Oger terroir is confirmed with the reminiscence of citrus notes discovered on the nose and embellished with a round and buttery touch. A long, tonic and iodized finish.

The year 2015...

In the history of Champagne, very few vintages have been harvested before September 5. After 2014, which was ranked in the ten-year average for early starts, 2015 will be a vintage of extremes. At the start of the growing season, no one was expecting an early harvest, as the phenological delay seemed to be taking hold. The spectacular, particularly dry summer breathed a completely different air into the vintage. The excellent health of the bunches, musts with good degrees of alcohol and good acidity augured well for a “great vintage”.

Food pairing and Champagne...

To be enjoyed preferably with a dish. This cuvée will go perfectly with foie gras, white meat with mushrooms such as poultry morel sauce or saints jacques and other fatty fish.