

Clos Cazals

Vieilles Vignes 2014

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

Disgorgement January 2023 – 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 2014...

A wine-growing campaign that, after a very rainy autumn and a very mild winter, remains warm overall but with an evolution full of contrasts and sudden alternations of weather... Enough to give cold sweat to the winemakers until the end. The purpose is positive, a comfortable yield with good quality grapes and a reserve made.

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.