

# Cuvée Vive

Champagne Blanc de Blancs Grand Cru



## *The terroir*

100% Chardonnay blend of our parcels of Mesnil-sur-Oger and Oger – Grand Cru

## *The vinification*

In thermoregulated tanks and malolactic fermentation achieved

Ageing on lees in vaulted cellar for 5 years

Harvest 2017 – Dosage 3 grams per litre

## *Tasting notes*

**Eye:** A crystalline robe with a golden reflection reveals a dynamic effervescence with fine bubbles.

**Nose:** An elegant nose typical of the Chardonnays from the Côte des Blancs. With sweet aromas of candied citrus, pear and white flowers balanced by a slight acidity reminiscent of the granny smith apple. After opening iodine and menthol notes are expressed after aeration.

**Palate:** In the first mouth, a pure and deep attack carried by a beautiful minerality. The aromas discovered in the nose under confirmed one by one to the tasting which ends with beautiful length.

## *The year 2017...*

The 2017 campaign showed once again that the « climate balance » could surprise. A large-scale frost episode swept through the vineyard. Rain, which had been scarce since 2016, was not a problem that year, which was one of the most watered since 2001. The 2017 campaign therefore followed a pattern that was generally the opposite of 2016.

After a difficult start to the campaign, the optimizer linked to an almost ideal growing season gave way to disillusionment during maturation. The quantities harvested are in line with forecasts, with cluster weights offsetting sorting losses, but the balance is unsatisfactory. 2017 is part of the trend of a decline in yields recorded by Champagne over the past ten years.

## *Food pairing and Champagne...*

This cuvée will go perfectly with aperitif or as an accompaniment to your oysters, fish, seafood, sushi and sashimi