

Clos Cazals Vieilles Vignes 2003

Champagne

Extra-Brut - Grand Cru



Vineyard terroir : Clos Cazals in Oger - Grand Cru

Grape-varieties : 100% Chardonnay



Type of soil : Chalky

Average age : 60 ans

Harvest : By hand

Wine making : Thermo-regulated tank and malolactic fermentation done + oak barrels



Dosage : 2g/liter - Brut Nature

Ageing : In our vaulted cellar in Mesnil-sur-Oger

Blending : Harvest 2003

Alcohol content : 12,5%



Bottling: Bottle (750mL)

Comments :

Eye : straw yellow colour with a beautiful effervescence.

Nose : evolved with notes of sweet spices, nougats, candied fruits and fruit paste with the typical minerality.

Mouth : dense with a nice vivacity and a nice roundness.

Notes of candied fruit and citrus, brioche and undergrowth.

Food and Champagne pairing :



This cuvée will match perfectly with apéritifs, sea food, fish, meat and also with desserts and pastries.

Particularities : Clos Cazals Vieilles Vignes was created by Delphine and her father in 1995. The grapes comes from the oldest vines of the Clos planted in 1950.