



Cuvée Gentilhomme Grand Cru Blanc de Blancs Millésime 2000

- Grape varieties and origins -

- GRAPE VARIETIES: 100 % Chardonnay from Chouilly, classed as a Grand Cru in Côte des Blancs
- YEAR OF HARVEST : 2000
- PROPORTION OF WINE AGED IN OAK CASKS: 25 %
- DOSAGE 3 g/l.



It is in the heart of Champagne, in the village of Chouilly, one of the 17 villages to be rated as a Grand Cru out of the 321 in Champagne as a whole, that the greater part of the vineyards of the Lenoble Champagne House are to be found. An exceptional *terroir* whose qualities are sublimated in this Cuvée Gentilhomme. Made with Chardonnay grapes from the best plots of vines and produced only in the great years in very limited quantities. 4 to 5 000 bottles only are sold each year.

- Tasting characteristics -

VISUAL ASPECT: A deep golden colour with very fine bubbles.

NOSE: The first nose is rich and complex with hints of white fruit and underwood. A great wine that should be left to open up in the glass and reveal all its riches. A surprising discovery.

ON THE PALATE: So complex is this wine that it really should be decanted to appreciate its aromatic

power to the full. The attack is buttery and smoky, leading into more contrasted, intense flavours and coming to a fine close on spicy hints.

SERVING SUGGESTIONS: Its complexity and elegance make this an exceptional Champagne as an aperitif or with your meal. Its flavour and texture will provide the perfect match with cured ham, such as a San Daniele or perhaps a Speck from the Dolomites, served with delicate fruit (cherry, mango or fig). Meat will also be a good choice (poultry, lamb, rabbit or veal) if it is seasoned with fresh herbs (tarragon, parsley) or exotic condiments (cumin, ginger).

Decanting is a must with this wine, and it should be served at between 10°C and 12°C.