

Chapelle du Clos 2018

Champagne Grand Cru



The terroir

100% Chardonnay from the plot called «Chapelle», planted in 1980 in the Clos Cazals in Oger – Grand Cru

The vinification

Ageing on lees in vaulted cellar for 6 years

10% in oak barrels after alcoholic and malolactic fermentation in stainless steel tanks

Dosage 5 grams per liter

Tasting notes

Eye : A brilliant and crystalline pale gold color with golden reflections accompanied by fine bubbles leading to a fine and delicate cord.

Nose : A fine and elegant nose where exotic and floral notes blend through a beautiful and delicate minerality. On the first nose notes of citrus and zest appear, followed by white flowers and hawthorn to finish on rounder, more exotic aromas of mango and lychee.

Mouth : In the first mouth, exotic notes of lychee and pineapple are confirmed, accompanied by a beautiful freshness. After a few minutes, aromas of white-fleshed fruit appear, including vine peach from the slightly vanilla. A beautiful and delicate acidity followed by a good length in the mouth.

The year 2018...

The 2018 harvest is the fifth to begin in August in the last fifteen years. For the Champagne region, this is the best harvest since 2000.

The harvest, which began on 20 August, has confirmed that it is early but "resolutely out of the ordinary", a sign of what promises to be an "exceptional" vintage.

The 2018 harvest will live long in the memory: quality, quantity... it's all there.

Food pairings and champagne...

This Cuvée is perfect as an aperitif with warm gougères, or with scallops snacked with truffles.