

# MADELEINE

MATURED IN OAK BARRELS - BRUT  
PREMIER CRU

## THE STORY BEHIND "MADELEINE"

The unforgotten, the cuvee in tribute to Madeleine, the soul of the House. The blending of two grape-varieties aged in barrel that is rendered easy and delicious. To be enjoyed for meals and aperitif, to taste the style of the House in a remarkable originality.

## WHAT ABOUT YOURS?

Discover the soul of the House and tell us too about the person who has struck you most.

## ITS MAKING

Vignes de Sacy, classified Premier Cru  
50 % Chardonnay, 50 % Pinot Noir  
One year of harvest: 2014  
Complete malolactic fermentation  
Dosage: 11 g/l

## IN A FEW WORDS...

Elegant, fleshy, creamy, zesty

## ON TASTING...

The colour is yellow with green hints. The foam is generous, with fine bubbles. The nose is buttery first with some notes of peanuts and a delicious reduction. Wooded and also heated wood tastes are quite present with some exotic character, vanilla, coconut, and banana. They provide an expression of roasted almonds and tea flowers, eucalyptus. In the palate, the wine is easy on the attack with a tasty touch of bubbles, creamy and delicate. Quickly roasted mocha and cocoa fill the palate with some salinity in the back. Chardonnay is expressed with lemony and aniseed hints (fragrance of fennel). The wine has a nice density.

## FOR WHICH OCCASIONS?

Champagne for meals and aperitif. Perfect match with fresh goat cheese, grilled fish, frogs' legs with parsley... For dessert: mocha sabayon.

## ITS BOTTLING

In Ocarina bottle with cinnamon colour.



Warm regards