

IV

FOLIE ROYALE

Grape varieties



80% Pinot Meunier + 20% Chardonnay

Area of provenance



Vallée de la Marne

Geologically speaking, Vallée de la Marne is the youngest part of the Champagne region as the upward thrust of the Alps to the south-east and the sinking of the Parisian basin to the north-west pushed its chalk layers deeper and deeper, favouring the raising of the clay, sand and a small amount of limestone.

Alcoholic fermentation



Takes place entirely in steel tanks

Malolactic fermentation



Yes

Ageing



36 months on the yeasts

Dosage



10 gr/l

Alcohol



12.5%

Serving temperature



7-8°C

Tasting notes



Appearance: bright, luminous straw yellow with intense golden highlights.

A delicate, fine, white mousse. Fine, copious and persistent perlage with slender micro-bubble chains.

Bouquet: distinct complexity with initially youthful nuances giving way to a more complex and sophisticated aromatic development.

Fruity, fresh and citrusy, enlivened by mineral notes and yeast and bread crust nuances.

After a few minutes the aroma bouquet turns towards exotic fruit aromas like mango and passion fruit.

Palate: the perlage slides naturally across the palate and its bubbles massage the taste buds leaving a pleasant sensation of freshness and sapidity.

A full-bodied, balanced Champagne with a good nose-mouth correspondence: initially delicate and lively it gradually releases its citrus aromas before finishing with a fine, mildly peppery note.

Food pairing suggestions



White meats such as pork and chicken, fatter fish such as salmon and tuna including in sauces, grilled seafood, light meat pastas and seafood sauces, Including complex ones.

Mild and soft cheeses.

A supreme pairing is with oysters, however salty. This Champagne will bring them out and exalt their marine aromas.