

XI

Grape varieties

Area of provenance

Alcoholic fermentation

Malolactic fermentation

Ageing

Dosage

Alcohol

Serving temperature

Tasting notes

Food pairing suggestions

CUVÉE DU TZAR



100% Pinot Meunier



Coteaux South of Epernay

Prevalently limestone-clay soil.

During an exceptional harvest, in the special vineyard set aside for the harvest of the grapes for Île sur le Nil, an unparalleled spectacle revealed itself: as a result of a series of lucky and random weather events, the central section of this vineyard had few very bunches with an equally small number of grapes on them of a size and colour which had never been seen before. Duly analysed, we realised that their acidity level was perfect at the very least and, above all, they emanated a very unusual, intensely pungent aroma which was so pronounced as to be on the verge of being disagreeable. We thus decided to produce a unique Cuvée, different from any other, with a sophisticated, elegant and delicate flavour which succeeded in communicating that unusual aroma. Just a few months on the yeasts, an indispensable minimum, so that these unique aromas were not lost but jealously conserved.



Takes place entirely in French oak barrique



No



30 months on the yeasts



0 gr/l - Zero Dosage



12%



6-7°C



Appearance: deep, bright and lively golden yellow. The bottles are transparent to allow it to show off all its beauty, a microscopic perlage and a smooth mousse resembling star dust.

Bouquet: an unparalleled, incomparable nose.

It is a beginning which conjures up the pungent aromas of hydrocarbons. A few minutes later, when it makes contact with oxygen wonderful toasted croissant, citrus jam, pastries, butter biscuits, candied peel, honey and cardamom aromas open up.

Palate: after such an intense nose, we would expect an equally powerful palate. The unique feature of this Cuvée, however, is a flavour which while extremely complex, sophisticated and delicately elegant in juxtaposition to this explosion of fragrances, is unique and disarming to say the least.

A perfect acidity-sapidity balance with a quasi-creamy finish, a mixture of mandarin, nectarine and pomegranate with a persistence and linearity capable of generating ultra-powerful vibrations which inebriate not solely your tastebuds but your whole soul too.



Such a unique and one-of-a-kind wine can be drunk with any food but is also a Champagne to be drunk as a contemplation wine.