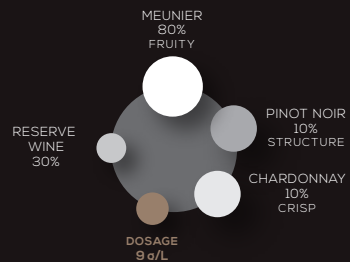




THE HOUSE STYLE

The flagship of the Lorient-Pagel Champagne House, Carte d'Or expresses a subtle balance between fullness and suppleness..



BOTTLED

21st March 2016

AGEING

4 years

PRODUCTION

41,500 Bottles, 75 cl

3,600 Half-Bottles, 37,5 cl

IDEAL SERVING TEMPERATURE

8°C

CELLARING POTENTIAL

3 years

PACKAGING

Case of 6 bottles
or 12 half-bottles

CHAMPAGNE
LORIoT-PAGEL

CARTE D'OR

80% MEUNIER - 10% PINOT NOIR - 10% CHARDONNAY

The fruity predominance of the Meunier gives this champagne its structure while a hint of Pinot Noir and Chardonnay complete the blend. To ensure a consistent style from year to year and maintain the Carte d'Or quality, this cuvee includes a high percentage of reserve wines from several harvests (3 to 4 years). These wines are preserved in separate vats and respect the typicalities of each cru and year.

VINIFICATION

Vinified in small, stainless steel vats
Malolactic fermentation

FOOD-CHAMPAGNE PAIRINGS

Carte d'Or is structured around a fine crispness and can be served throughout the meal, from the aperitif to the dessert - ideal with savoury biscuits or a white peach tart.

TASTING NOTES

Eye

Pale yellow with golden highlights,
persistent collar of bubbles

Nose

White fruits, blossom, delicacy

Palate

Crispness, length