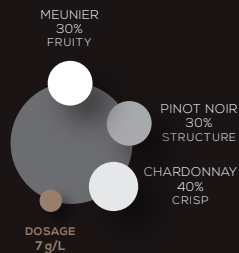




CONTEMPORARY AUTHENTICITY

This vintage champagne matured in oak barrels combines audacity and tradition in homage to the character and expertise of 6 generations of the Lorient family.



BOTTLED:
2nd April 2007

AGEING
13 years

PRODUCTION
2,900 Bottles, 75cl

IDEAL SERVING TEMPERATURE
9-10°C

CELLARING POTENTIAL
10 years

PACKAGING
Case of 3 bottles in individual boxes

CHAMPAGNE
LORIENT-PAGEL

CUVÉE N°6 VINTAGE 2006

30% MEUNIER - 30% PINOT NOIR - 40% CHARDONNAY

With its excellent quality and generosity, this vintage champagne marks the history of the Lorient-Pagel Champagne House. The 2006 harvest was bountiful, producing perfect grapes with an ample aromatic palette and superb ageing potential. 2006 was a natural choice to experiment with vinification in oak barrels, a traditional process carried out with our modern techniques. The Cuvée N°6 raises its hat to 6 generations of Lorient.

VINIFICATION

Vinified in oak barrels with stirring of the lees
No malolactic fermentation
No filtration
Natural cold stabilisation

FOOD-CHAMPAGNE PAIRINGS

This very intense champagne is an ideal companion for gourmet dishes such as free-range poultry with morel mushrooms, or trout on a bed of caramelised leeks.

TASTING NOTES

Eye
Golden yellow

Nose
Vanilla and smoky notes, stewed fruit (caramelised apple, pear juice, orange marmalade)

Palate
Complexity, vinosity, length