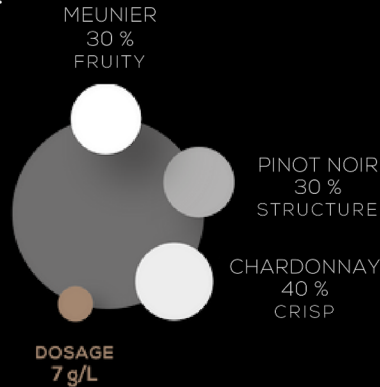


CONTEMPORARY AUTHENTICITY

Cuvée N°6 matured in oak barrels combines audacity and tradition in homage to the character and expertise of 6 generations of our family.



SOIL

- Vineyards: Festigny, Cramant, Avize, Le Breuil
- Green clay and limestone (60%) - Chalk (40%)

VINIFICATION

- In oak barrels with stirring of the lees
- Blocked malolactic fermentation
- No filtration
- Natural cold stabilisation

BOTTLING

April 2nd, 2007

AGEING

14 years

IDEAL SERVING TEMPERATURE

9-10°C

CELLARING POTENTIAL

10 years



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.

PRODUCTION

Available in bottles (75cl)
Case of 3 bottles in individual boxes
Previous Vintage: 2004

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