

SPÉCIAL CLUB VINTAGE 2015

100 % MEUNIER

MEUNIER PAR EXCELLENCE

This vintage champagne, created exclusively for the Club Trésors de Champagne, is a rhapsody to the sweet, fruity crispness of Meunier, the signature of the grape variety of the Festigny vineyard.



SOIL

- Vineyard: Festigny
- Green clay and limestone

VINIFICATION

- Vinified in stainless steel vats
- Malolactic fermentation

BOTTLING

March 22th, 2016

AGEING

84 months

IDEAL SERVING TEMPERATURE

9°C

CELLARING POTENTIAL

7 years



2015 was a challenging year in Champagne... After a mild winter without frost and a rainy spring, drought set in from mid-May to mid-August. Nearly 10 weeks passed without water and with a lot of sun (temperatures reached about 35°C). From mid-August, temperatures dropped by 15°C due to rain. The return of dry conditions in the beginning of September ensured a healthy harvest, without mildew or powdery mildew.

To craft this Spécial Club Vintage 2015, we selected two of the best small plots in our village of Festigny for the particular richness of their Meunier grapes. These plots were respectively harvested on September 10th and 13th, with an average yield of 8.000 kg / hectare.

PRODUCTION

Available in bottles (75cl) and magnums (150cl)

Case of 6 bottles in individual boxes

Previous Vintages: 2009, 2012 and 2014

FOOD-CHAMPAGNE PAIRINGS

The Spécial Club should be savoured with fine, delicate dishes such as salmon marinated in grapefruit juice or sweet spicy pork tenderloin.

TASTING NOTES

Eye

Straw yellow colour with golden hue

Nose

Citrus fruits, crispy gingerbread, ginger

Palate

Power and structure all along with a mineral freshness