CHAMPAGNE
de Castellane

Brut

The Brut perfectly encapsulates the "de Castellane style". A subtle marriage of elegance and pleasure. The winemakers' attachement to the long tradition of the House's quality is reflected in this wine and illustrates the richness and finesse of its style.

Blending

A balanced blend of the three champagne grapes (35% Chardonnay, 35% Pinot Noir and 30% Pinot Meunier) to which around 15% reserve wine is added to guarantee consistency. The wine is aged for a minimum of 24 months to ensure structure and freshness.

Tasting Notes

Pale gold in colour, with a fine, generous mousse. On the nose, notes of white flowers, fresh fruit compote and hints of brioche give the wine its elegance and finesse. On the palate, there are hints of vanilla, white fruits and gingerbread.

Winemaking & Ageing

After a maturation in the cellars at a temperature of 10°C for a minimum of 24 months, the Brut is disgorged and the dosage (9 g/l of sugar) is added by using a liquor made from a base of Chardonnay and Pinot Noir. After dosage, the champagne is left to rest for a further 3 months in bottle before release.

Serving Suggestion

A great match throughout the meal, the Brut will pair well with simple dishes and will also enhance more sophisticated foods. It is also an ideal aperitif for a drinks party or reception.

CHAMPAGNE

de Castellane

Brut Millésimé

2004

The expression of a great year

Blending

Only the greatest years produce a "de Castellane" vintage, which celebrate the finesse of the Brut, thanks to the selection of the best grapes from the 2004 vintage. The blend composition of the 2004 vintage is made from: 45% Pinot Noir (Hautvillers, Aÿ, Bouzy, Mareuil sur Aÿ,...) 55% Chardonnay (Cramant, Avize, Mesnil sur Oger, Cuis,...)

Tasting Notes

Beautiful golden colour with green-gold hues and a lively, fine mousse. The nose is complex, opening with candied fruits (peach and quince) and evolving to notes of vanilla and brioche. The elegant palate has a fine acidity and a great opulence, thanks to the quality of the grapes and the long ageing. There is a wide spectrum of flavours, from peaches and pears in syrup, to finish on notes of citrus fruit. A beautifully balanced champagne with a long finish which will give great drinking pleasure.

Winemaking & Ageing

The wine is aged for more than four years on horizontal shelves in the cellars. After this period, the wine is then disgorged and the dosage is added, made from a base of Pinot Noir and Chardonnay.

Serving Suggestion

Served around 10°C, it will be a perfect match for a Tournedos Rossini, chicken in cream sauce or hard rind chesses.