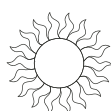




LE CLOS 667

VINTAGE 2009

"Complex and Saline Champagne"



REVIEW OF THE YEAR 2009

The blooming took place in a rather spread out way from the beginning of June until the third decade of June.

The ripening of the grapes took place under real summer conditions. Hot, dry and very sunny weather accompanied the veraison during the second half of August. The rainy interlude at the beginning of September will have for main consequence a growth of the grapes. The return of summer weather from September 5th allowed the grapes to complete their maturation in optimal conditions. Sanitary quality was impeccable with almost no trace of botrytis in the boxes.



WINEGROWING

BLEND : 63% Chardonnay
27% Pinot Noir 10 % Meunier
VILLAGE : Epernay
PLOT : Planted in the family estate
EXPOSITION : West
SUBSOIL : chalky
Manual Harvest
on September 23th, 2009
Eco-friendly winegrowing conversion
to HVE-VDC
PRODUCTION : 2814 bottles



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats
Stopped malolactic fermentation
6 months maturing in oak barrels
Late bottling
BOTTLING : June 2010
AGEING: minimum 12 years
DISGORGING : minimum 6 months
DOSAGE EXTRA-BRUT : 6.0 g/L

TASTING



Light and brilliant hue, very fine and abundant effervescence.



Complex with aromas of honey, acacia blossom, or vine peach, highlighted by fresh hints of gooseberries and menthol.



Soft attack, discreet bubble letting the wine express flavors of mango, honey and white cherry, on a fine and saline finish.

FOOD AND WINE PAIRINGS

This cuvée will be appreciated in multiple circumstances, or simply with fresh oysters.

