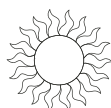




# LE CLOS 667

## VINTAGE 2011

*" Champagne Mineral and Oaky "*



### REVIEW OF THE YEAR 2011

With July rainy, grey and extremely cool, and August generally cool and damp, apart from a few very hot spells, it was difficult to predict how this early ripening would unfold. Once the heatwave scenario had been ruled out, we had to remain on our guard, as ripening did indeed begin at the end of July, with long days and a fair amount of sunshine. A strong kinetic process of sugar accumulation began in the first week of monitoring, and at the same time, bunch weights progressed considerably. All in all, it would appear that 2011 is a record year in terms of sugar load speed, compared with the computerized archives of the matu network since 1988.

### WINEGROWING



**BLEND :** 63% Chardonnay  
27% Pinot Noir 10 % Meunier  
**VILLAGE :** Epernay  
**PLOT :** Planted in the family estate  
**EXPOSITION :** West  
**SUBSOIL :** chalky  
Manual Harvest on August 29th, 2011  
Eco-friendly winegrowing conversion to HVE-VDC  
**PRODUCTION :** 3522 bottles



### VINIFICATION

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

### TASTING



A light mousse and a luminous yellow-gold color with topaz to golden highlights.



An eloquent aromatic signature of soft chalk combined with notes of hazelnut cream, candied lemon, sea spray, licorice, nougat and praline. Aeration adds notes of coffee, honey and gingerbread.



The palate is suave and fresh, with luscious fruit, minerality and woodiness. A fresh, mature, harmonious finish.

### FOOD AND WINE PAIRINGS

We suggest dishes such as lobster with semi-salted butter, roasted sole, braised sweetbreads, beef tenderloin, white truffle risotto, butternut gnocchi with green pepper civet sauce.

