

CHAMPAGNE

Forget-Chemin

RÉCOLTANT-MANIPULANT



SPÉCIAL CLUB 2014

Terroir

Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonnée practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The cuvée Special Club is from the 2014 vintage and it is composed of 50% Pinot Meunier and 50% Chardonnay.

Elaboration

- Manual Harvest
- Quality certified pressing (4,000 kg pneumatic press)
- Alcoholic fermentation takes place in temperaturecontrolled stainless steel vat, which helps preserve the individual character of each terroir

Dosage

8 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

Tasting Notes

A typical example of its year, this vintage champagne is light and balanced in style, warm and delicious. 'Golden green' in appearance, it has fine, lively bubbles. It is both rich and complex on the nose, with a touch of exoticism. Wide on the palate, it rapidly becomes full bodied and fleshy. It has a long finish, with chalky and lightly salty notes. This champagne best accompanies oily fish in a sauce (salmon or cod), a carpaccio of scallops in herbs or white meat in a creamy sauce.

Bottlings Available

Standard Bottle: 750ml, Magnum: 1.5L Packagings Available Either a case of 6 Standard-sized bottles; or individual bottles of either size