

# ESPRIT DE VICTORIA BLANC DE BLANCS 2010 EXTRA BRUT



2010, A fine year.

A gentle autumn peacefully guided the vineyards towards the winter break. January experienced very cool temperatures but from March onwards it was warm. Flowering was delayed as a result of some cool nights in June. As a result of high temperatures, July finished with some violent storms. The grapes swelled in the rain, but as often in champagne, September was sunny and dry and the late-ripening berries arrived at the press with good sugar levels.

## Winemaking

The cuvée Blanc de Blancs 2010 is composed of 100 % Chardonnay sourced from Grand Cru and Premier Cru vineyards : Chouilly, Mesnil sur Oger and Cumières blanc. The cellar work is all done by hand: pointage, remuage... Each bottle passes through around 10 pairs of expert hands on its way to be finished. This champagne of rare quality encouraged us to experiment a little with a lower dosage than earlier cuvees of Blanc de Blancs from Joseph Perrier. This Extra Brut has just 5g/L.

## Tasting Note

The colour is pale yellow gold, brilliant with tints of green. There is an energetic stream of tiny bubbles, rising to the surface with great enthusiasm.

At first on the nose the enticing character is floral, with touches of honeysuckle and acacia. Then we find more exotic fruit aromas, grapefruit, pineapple and mango, and with a little swirling the glass reveals notes of patisserie combined with a hint of caramel. As the flavours develop there are mineral elements and echos of the sea, allied with a touch of spice and vanilla.

There is an attractive freshness on the palate which is round and complex; there is a touch of vanilla before the brilliantly acidic structure becomes evident. It finishes in a creamy style, long and rich with just a suggestion of candied citrus and toasted brioche.

## With a meal

Redolent with elegance and finesse, this seductive champagne cries out for seafood or a fine rich fillet of fish with a beurre blanc sauce. Towards the end of the meal it will perfectly accompany a soft goat's cheese.

## Keeping

This is a subtle and original champagne. It will keep well in a dark cellar with a constant temperature. Best served between 8 and 10°C which can be achieved by chilling in an ice bucket for around 20 minutes before serving.

