



# CUVÉE ROYALE - BRUT VINTAGE 2013

2013, AN EXCESSIVE CLIMATE.

# BENJAMIN FOURMON EXPLAINS THE HOUSE'S CEO, 6TH GENERATION

The 2013 vintage is as complex in the mouth as the climate was that year, which is all part of this champagne's unique charm.

#### PRODUCTION

#### **ORIGIN OF THE WINES:**

Ambonnay, Mailly, Chouilly, Bergères-lès-Vertus, Cumières.

**HARVEST** : 2013. DOSAGE: 3 q/L.

#### TASTING WITH NATHALIE LAPLAIGE CELLAR MASTER



Elegant and golden.



#### NOSE

The initial aroma is the delicate A good complexity, straight fragrances and followed by hints of mandarin, orange and dried fruit.



# PALATE

Chardonnay subtility, combined forward to begin with, followed by with discrete and elegant flower raich fruity aromas, lightly grilled notes and a long, pleasant citrus fruit finish.

## PAIRING

A perfect champagne to serve with dishes such as plancha-fried pigeon filet with seasonal vegetable emulsion and roasted hazelnuts.

## TO SERVE

Chill in an iced bucket for 20 minutes before serving. Best enjoyed at 10-12C.