



# GUY CHARBAUT

## CHAMPAGNE

### *Memory 2005*

#### BRUT - PREMIER CRU

This Millésime, created by Guy Charbaut, is a precious legacy for future generations: when it is bottled, it becomes a gamble, a bet, as regards the wine itself and the grapes selected; when it is tasted, it is an invitation to discover mature Chardonnay. Even though the wait may seem long, this champagne should be aired a few minutes before being served. Take time to enjoy its taste. Limited quantity.

#### WINE-MAKING

A 100% Chardonnay vintage made with grapes from our vines, blended with the best grapes from prestigious vintages. The dosage is around 8 g/litre. Minimum ageing 12 years in bottles.

#### TASTING

**Eye :** Extremely luminous yellow colour, enhanced by a dazzling white ribbon of bubbles.

**Nose :** Its nose is delicate and unveils aromas of confectionery, yellow fruit, acacia honey and a grilled hint.

**Palate :** The attack is candid and linear and gives way to a suave structure on the palate. Aromas of brioche, candied orange and crystallized fruit enhance the tangy sensation in mouth.

#### TASTING ADVICE

An expressive vintage for aperitifs and perfect accompaniment for a meal with fish such as freshly-opened oysters or codfish loin.

#### AWARDS



#### BOTTLING

Bottle  
75cl



*Unexpected Treasures*

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