



GUY CHARBAUT

CHAMPAGNE

Millésime 2008

BRUT - PREMIER CRU

It starts at the harvest, when Xavier selects the best terroirs for this Great Champagne. With the quality of the grapes ensured, we add another criterion: balance between sugar and acidity. Elaborated with a single year and several different villages, this Champagne cuvee is a keeper !

WINE-MAKING

This vintage is a blend of the power of the Pinot Noir (60%) and the intensity of the Chardonnay (40%).

The dosage is around 8 g/litre.

Minimum ageing 9 years in bottles.

TASTING

Eye : Bright yellow with golden sparkle, with a nice foam rope on the surface fed by its effervescence.

Nose : Delicate, it indicates an interesting evolution of the wine, and reveals floral aromas (such as violet flower, linden and white flowers' honey) and soft spices like vanilla.

Palate : Intense at the beginning, the mouthfeel is then smoothed while keeping its freshness. The finale is sweeping, brought by a fine and creamy fizziness with a chalky mineral aftertaste.

PAIRING

Balanced with a hint of acidity, this Millésime demonstrates its everlasting youth ; perfect with stir-fried scallops and a Bourbon-vanilla foam.

AWARDS



BOTTLING

1/2 bottle
37,5cL



Bottle
75cL



Magnum
150cL



Unexpected Treasures

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