



CHAMPAGNE LOUIS BROCHET ALAIN MILLÉSIME CUVÉE 2016

PRODUCTION AREA

Our Vintage cuvée is a tribute to our father Alain Brochet, chef of the Domaine until 2012. Being himself a blending of the terroirs of Sacy (by his mother Yvonne Hervieux) and Ecueil (by his father Henri Brochet), this cuvée is in his image. We seek the perfect harmony, balance and constancy to develop a Champagne with elegant and seductive complexity.

GRAPES

Grapes: 66% Pinot Noir, 34 % Chardonnay

Bottles production: 6.000 bottles

Bottling: april 2017

IN THE VINEYARD

This blend includes 2/3 our Pinot Noir from the “Les Rosets” plot located in Sacy and 1/3 our Chardonnay from the “Les Vouagnes” plot located in Ecueil – both terroirs classified Premier Cru.

IN THE CELLAR

Vinification: Chardonnay is vinified in part in 300 liter oak barrels (10%), and without malolactic fermentation to preserve its acidity. The Pinot Noir vinified in temperature-controlled vats with malolactic fermentation balances the Chardonnay with a rounder side. The low dosage of expedition liqueur finalizes the finesse and elegance of the cuvée.



Aging: after the bottling in April 2017, the cuvée remains to age in the cellar for a minimum of 6 years until its optimal tasting period.

THE WINE

Colour: very beautiful straw yellow colour pulling on gold, limpid and brilliant with fine bubbles which rise in the form of chimneys, beautiful effervescence.

Nose: the nose is fine and racy, it evokes the aromas of white and yellow fruits (apple, pear, peach) but also aromas of candied lemons and dried fruits (almonds, hazelnuts) to then give way with hints of greater maturity on toasted sandwich bread. This nose evolves, it offers fragrances of viennoiserie and brioche with aeration.

Mouthfeel: very nice mouth at the same time ample, full and with a fleshy fruity expression. At evolution, we have a greater richness, vinosity and a beautiful maturity, the whole being counterbalanced by a freshness which gives it delicacy and finesse.

FOOD PAIRING

Food-wine pairing: sea bass with seaweed butter or Kouglof with raisins and candied oranges.

On the go: smoked sturgeon terrine on toast.

