

CUVÉE MÉMOIRE MILLÉSIME 2015

« WARM VINOSITY AND DELICATE TEXTURE OF THE YEAR 2015 »

BRUT Champagne with a dosage of 7g/l sugar content. Aged in our cellars for a minimum of five years before disgorgement, it is a blend with 75% Chardonnay and 25% Pinot Noir coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle.

To the eye

The robe of this cuvée is clear and vibrant, enhanced by a wealth of fine and rather slow bubbles. The latter feed a nice stream of effervescence as it surfaces. All this gives an impression of freshness and grace.

On the nose

At first the nose is quite open. It offers notes of bread, butter, yellow fruit, flowers - daffodils - and pollen. Once aired, this expression becomes richer, with honey and pear brandy on an iodised background. Here we are in late Summer. This wine still shows more potential, and reaches an even more complex register: land-sea, blending vineyards, cellar ageing and a maritime character.

On the palate

The attack on the palate is supple, with just a touch of softness, while the effervescence melts down. Then the fine consistency of the wine comes up and with a velvet skin envelops the effervescence and the liquor dosage. All is now blended to perfection and its acidity only comes up at the finish. This way its texture suggests cashmere.

Finish

Its finish is complex, tense and fairly long in terms of aromas. (a persistence of 6 seconds). More mineral than aromatic, it shows a calcareous and warm character, underlined by a touch of salt. It then finishes with a pleasantly mouth-watering feeling.

We have here a Champagne which plays with proper temperance the score of its year of birth. This 2015 vintage comes forward with due restraint, and takes advantage of the whole range of the House know-how, and the origin of the grapes. Its warm vinosity, is clothed in a rich and delicate texture. It is a Champagne that is to be enjoyed with amateurs.

Serving recommendations

Serve this vintage in nicely curved flutes at a temperature between 10 and 12°C, so as to enjoy its fine texture and temperament at their best. For a meal, it will go well with a pan-fried sole in batter, a vegetarian shepherd pie with sweet potatoes and lentils, a veal fillet with Dauphine potatoes, a Bresse chicken with cream, a haunch of tender veal in a Chaource sauce or Vonnassiennes crêpes (potato pancakes).

Vintage 2013 awards

