



# CHAMPAGNE POMMERY

MAISON FONDÉE EN 1836



## GRAND CRU ROYAL VINTAGE 2009 STRUCTURE, INTENSITY, ELEGANCE



### Blend Specificities

50% Chardonnay - 50 % Pinot noir

An exclusive selection of only 7 Grands Crus.

Sugar: low dosage at 9 g/l (Brut).

Alcohol Content: 12.5%



### Aging Process

A minimum of 9 years in our chalk cellars located 30 meters underneath Domaine Pommery and 6 months after disgorging.



### Tasting notes

**Eye:** lovely light-yellow color with wonderful effervescence and delicate bubbles.

**Nose:** delicate scents of spices and white fruits, surrounded by citrus fruits and ripe lemon.

**Palate:** notes of acacia honey, plums and blood orange. Minerality and complexity due to long aging on lees.



### Perfect Harmony

A complex wine which will pair well with delicate entrees such as truffle risotto or pork tenderloin with creamy sauce. Also, a great accompaniment to cheeses.



### About Maison Pommery

Pommery is the Maison that introduced Brut to the world in 1874. Clément Pierlot, only the 10th chef des caves since 1836, crafts cuvées from meticulous vineyard selection with a unique history of balancing tradition and modernity.

Located in Reims, the extraordinary Château is built on 11 miles of chalk cellars. Champagne Pommery welcomes over 130,000 visitors every year to experience the exceptional contemporary art collection at the Domaine, continuing the tradition of Madame Pommery and her lifelong reverence for the arts.



### Prestigious Partnerships

Armory Show (NYC) - Miami Boat Show - The Leading Hotels of the World - Relais & Chateaux (International) - Bocuse d'Or (International) - 24h Du Mans (Le Mans, France) - Concorso d'Eleganza (Villa d'Este, Italy) - Berlinale Film Festival (Berlin, Germany).



High Environmental Value Certification



Sustainable Viticulture in Champagne Certification