

Les Monts d'Or

CHAVOT COURCOURT
CHARDONNAY

GRAPE VARIETIES AND TERROIRS

- Plot named *Les Monts d'Or* planted in 1989 in Chavot-Courcourt,
- Massal selection of chardonnay,
- Terroir composed of chalk,
- North exposure.

VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing with selection of the first juices.
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, frequent « bâtonnage » (stirring of the lees) and topping up.

AGING

- 8 months oak aging,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement.
- Partial malolactic fermentation,
- No fining and light filtration,
- Bottling with natural cork.

TASTING AND PAIRINGS

The yellow hue with green reflections is very appealing to the eye. The effervescence, enlivened by trails of swift bubbles, builds a beautiful foam necklace on the surface of the wine.

The first nose is very open and reveals delicious notes of tangerine, marshmallow and wattle blossom on a iodized background. After a few seconds, the nose offers fresh butter, seaweed and white flowers which bring great freshness and a seaside atmosphere. The nose is very elegant and starts to display a very interesting maturity.

The attack is broad and the wine's full body covers the whole palate, complemented by the impression of volume built by carbon dioxide, while a beautiful citrus acidity adds structure to the wine. The effervescence immediately blends with the cuvee's robust character and gives birth to a woolly texture. The palate is driven by a seaside mood which lingers up to the finish.

The finish is effervescent, vivacious, long (around 8 seconds of persistence), highly mouth-watering and fruity. It ends on an elegant bitterness reminding of grapefruit peel.

Serve between 10 and 12°C in a large glass, in order to let the wine's body and minerality fully express themselves. Pair with roasted or grilled firm fish.

Tasting notes by Franck WOLFERT

CHAMPAGNE
TELLIER

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