



Champagne  
TARLANT



## *La Vigne d'Or*

### *Blanc de Meuniers*

■ This cuvee **la Vigne d'Or** (*The Golden Vine*) comes from vines growing for more than 50 years on a chalky-clay subsoil - the Sparnacien. This exceptional terroir, only to be found in the Marne valley, allows the Pinot Meunier grape to express itself with rare beauty. You will never forget tasting this astonishing and intense Champagne.

**Harvest:** August 30, 2003

**Grapes:** 100% Pinot Meunier

**Terroir:** Vineyard "Pierre de Bellevue" in Oeuilly (Marne valley), Sparnacien soils (chalk mixed with clay).  
Average age of vines: 50+ years

**Vinification:** Vinification in 4-wine oak barrels. Barrel fermentation with the lees regularly stirred back into the wine. Remains in barrels until May.

**Bottling:** 5th May 2004

**Disgorging:** 2014 - Manual (see back label for exact date)

**Dosage:** 0 g/L - Brut Nature



**To the eye,** warm gold, lively mousse.

**Nose:** Powerful and aristocratic, it develops attractive dense exotic fruits, with hints of almond.

**Mouth** perfumed and tasty, full and surprising, with lychee, passionfruit, mango and pineapple. Marrying hazelnut and praline, the ensemble is crowned with spice on the palate.

**Food & wine:** This is a wine to taste amongst connoisseurs, melding length and complexity. It would go fabulously well with dolphin fish (mahi mahi) grilled on the Hibachi, served on a bed of grilled pineapple with papaya salsa



#### **References:**

Richard Juhlin Champagne Guide : 89-90 /100

Bettane & Desseave : 17 /20

Revue du Vin de France Guide : 16 / 20

Gerhard Eichelmann : \* \* \* \* \*

Gault Millau Guide : 17 / 20 - Editor's choice

Hachette Guide : 2 star - Editor's Choice

