

*"Always very connected to the family history, our domain wanted to make a wink to the Little Adele, great-grand-daughter of Louis Brochet, born in May 2013, with this vintage, harvest from the 2013 harvest."*

## MILLESIME 2013

**70 % Pinot Noir**  
**30 % Chardonnay**

**Dosage : 8 g/l**  
**Production : 6 500 bottles**  
**Bottling : Avril 2014**



The project to elaborate a vintage vintage comes from the observation of the vineyard and the quality of the grapes at the vintage. After a vinification in our cellars, the tasting of clear wines during the winter allows us to confirm the true potential of the harvest. Here we have made an assemblage composed of 35% of our Chardonnays d'Ecueil and Villers Aux Noeuds on clay-limestone soils with 65% of Pinots noirs d'Ecueil and Sacy on sandy soils. As for many generations, we strive to intervene as little as possible on our wines, sure of the quality of our grapes. Our vintage is then bottled in April, after six months of stabilization and a natural enhancement of the wine, then ages in the cellar until its optimal tasting period.

→ 94/100 au Guide DVE, intended for restaurateurs and professionals (*« Fine work for this Champagne table that will honor refined dishes »*).

*Straw yellow with golden shades, limpid and brilliant, the bubbles are fine and joyful they form an elegant cordon of foam. Complex, rich and expressive nose, it mixes aromas of very ripe white fruits with hints of zest and candied lemon, followed by scents of dried fruit, roasted, toasted and smoked notes. The aeration confirms this 1st nose by adding some almost honeyed touches. On the palate, we have a full-bodied Champagne, frank and animated by a beautiful chilled freshness that highlights the fruity and tangy flavors, but also dried fruits (hazelnuts and almonds). At evolution one has a generous and body matter. The vinousness and the blooming aromas are framed by the freshness that gives it lightness and going. The whole is at once structured, harmonious and full of subtlety with a creamy bubble. Persistent finish with a grilled retro and toasted.*

Food / Wine :

Seaweed butter bar or Veal chop thick roasted with "Girolles".

Disponible en bouteille (0.75 L) à 40.00 €  
Eboutique : <https://e-boutique.champagne-brochet.com>