

CUVÉE GRAND SOIR VINTAGE 2007
“ An expression of Nobility ”

Origin

Grapes are carefully selected from our highest parcels.
The blend is 60 % Pinot Noir, 40 % Chardonnay.

*Characteristics
of the Wine*

Aspect: fine elegant bubbles – nice pale gold colour which will deepen with time.

Aroma: subtle mix of dried fruits, hints of vanilla and toasted brioche.

Taste: a full body and fresh bouquet finely balanced.

Tasting recommendation

Drink at a temperature of 10-12 degree to appreciate it fully. This Champagne, at the beginning of its maturity, is best appreciated as an aperitif. Kept properly away from the light at 10-15 degrees, this vintage will develop over 3 or 4 years to surprise and delight the patient wine-lover.

Vinification

Louis de Sacy chose the very best cuvees from this exceptional year. This rigorous selection means that the quantity is limited. Both the alcoholic and malo-lactic fermentations were under strict temperature control. The final marriage of the wines was very lightly filtered to preserve the character of the wine. The second fermentation was at constant 12° C in an upper-level cellar for 30 days.

After that, the wine is taken down to a deeper, cooler level for long term ageing between 5 and 6 years. It will be disgorged only a few weeks before dispatch to enrich the aromas by keeping it in contact with the “lies” for as long as possible. This also keeps the wine fresher.

