



CHAMPAGNE
FALLET DART
— VIGNERONS DEPUIS 1610 —

SPECIAL COLLECTION



LES HAUTS DES CLOS DU MONT

TASTING NOTES:

Facing south-east on the banks of the Marne river, the “Hauts des Clos du Mont” plot is an exceptional terroir. Made with one year harvest from this historic plot (former property of the Diocese of Soissons), “Les Hauts des Clos du Mont” is vinified in oak barrels. This process allows a slow evolution of aromas and brings a creamy woody touch and a pleasant long finish. A maturation on lees of several years gives notes of dried fruits, honey, fresh butter and caramel to this cuvée.

TASTING DESCRIPTION :

The bubbles are fine and delicate, the color straw-yellow.

On the nose, the aromas of dried fruits, honey, truffles and fresh butter dominate.

On the palate it is a smooth, full-bodied experience, with a pleasant long-lasting finish.

PAIRINGS, OUR SUGGESTIONS :

This High-end champagne can be served alone or with a carpaccio of scallops, white fish in dill sauce, goats cheese canapés, comté cheese or other hard cheese.

Origin of the grapes: The Marne Valley (Charly sur Marne)

Blend: Chardonnay 90%, Pinot noir 10%

Fermentation: Alcoholic and malolactic fermentations in french oak barrels.

Dosage: 6 g

Post disgorging resting time: 8 - 12 months

Aging potential: 5 years

Main Harvest: 2004

