



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 long maturation on lees gives very complex notes.

TASTING DESCRIPTION :

Pale yellow gold tinted robe, with fine bubbles forming a delicate and regular ribbon.

The initial nose evokes fresh notes of white flowers, hawthorn, linden. It’s aniseed and iodized mineral fragrance turns towards peach, hazelnut and grapefruit notes.

On the palate, the attack is fresh with a delightful salinity. The wine develops itself on the palate with acidulous grapefruit and white fruit flavours.

PAIRINGS, OUR SUGGESTIONS :

This champagne for connoisseurs can be enjoyed alone, or accompanied by a few appetizers. This vintage champagne also goes well with salmon toasts, scallops or fine fish.

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

Blend: Chardonnay 70%, Pinot noir 30%

Fermentation: Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels.

Dosage : 8 g

Post disgorging resting time: 8 - 12 months

Aging potential: 5 years

Current vintage: 2015 bottle (75cl) ; 2013 Jéroboam 3L

