



CHAMPAGNE
FALLET DART
— VIGNERONS DEPUIS 1610 —

VINTAGE COLLECTION



MILLESIME EXTRA-BRUT

TASTING NOTES:

The last release among Fallet-Dart's range, the "Millésime Extra-Brut" is the achievement of a work toward purity and freshness. This Champagne, mostly composed of Chardonnay, develops aromas such as freshly pressed white grapes and citrus. Many years of maturation and a low dosage reveal the potential of this outstanding Cuvée.

TASTING DESCRIPTION :

The champagne has a clear yellow gold color with coppery orange reflections. It is animated by fine and vivid bubbles which feed a delicate cord.

The first nose evokes smells of hazelnut, candied pear and spices. It evolves towards notes of morels and fresh almonds with a perfume of wallflower.

The approach on the palate is supple and fresh with a creamy effervescence. The wine develops suavely with a density of white and yellow fruits.

PAIRINGS, OUR SUGGESTIONS :

This vintage turns out to be an ideal companion for a meal. It will match perfectly with Japanese food like sushi, or even oysters and 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 : 4 g

Post disgorging resting time: 8 - 12 months

Aging potential: 5 years

Current vintage: 2015

