

CHAMPAGNE
PAUL DÉTHUNE
GRAND CRU

Ambonnay - France

EXPLOITATION CERTIFICATIONS



Since 2013:
High Environmental
Value



Since 2016:
Sustainable Viticulture
in Champagne



Since 2013:
Vineyard certified
organic



100% Vegan
Friendly

BLANC DE NOIRS
LE BOUT DU CLOS
MILLÉSIME 2018
GRAND CRU

DOSAGE
EXTRA BRUT

5 g/L

GRAPE VARIETY
PINOT NOIR

100%

VINIFICATION

Cuvée parcellaire « Le Bout du Clos », Ambonnay Grand Cru, Millésimée.

Date of harvest and pressing: August 29, 2018.

Cellaring: April 26, 2019.

Aged and vinified in wood, in 205-liter Champagne oak barrels.

Without filtration. Passage to the natural cold.

Vines 50 years of age. Grassy parcel (H.V.E).

TASTING

The Blanc de Noirs Le Bout du Clos Millésime 2018 cuvee has a yellow gold color with coppery nuance and deep straw yellow highlights in the glass.

The first nose shows elegance and announces appetite. The flattering notes of peach, orange, toasted bread and sweet spices are joined by fresh smells of wet chalk, seaweed, grapefruit, apricot. When aerated, the Champagne reveals notes of blackcurrant, blackberry, raspberry, honey, quince, milk caramel, almond. The contact in the mouth is fresh with creamy bubbles. The Blanc de Noirs Le Bout du Clos Millésime 2018 cuvee develops a pulpy fruity matter sustained by an acidity of fleshy fruits with a good tense. The chalky influence displays in the mid-palate, providing frankness and length, while allowing fruity substance to unfold. The fruity generosity linked to the vintage is well disciplined by our oak barrels working, allowing to associate a harmonious unit with a slender, juicy and characterful finish.

BOTTLING OPTIONS

Bottle (75 cl)

FOOD | WINE PAIRING

- Salmon gravlax, soy chantilly,
- Sea bass fi llet marinated in olive oil and combava, risotto, julienne vegetables,
- Steamed cod, buttered kale, butternut squash and shellfish,
- Wok of prawns and stir-fried noodles with Thai-style vegetables,
- Poultry ballotine, risotto with parmesan and morel fragments,
- Egg cocotte, comté cheese, chiff onade of cooked ham, salted butter toast,
- Asian-style beef tataki and soba noodles.



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