


Veuve Blanche Estelle
ENCRY
CHAMPAGNE

MILLÉSIME 2012

100% Chardonnay

Blanc de Blancs – Grand Cru – Grande Cuvée “ENCRY”

Producer: *Maison Veuve Blanche Estelle*

Area of production: *Francia*

Region: *Champagne-Ardenne* - **Village:** *Le Mesnil Sur Oger*

Harvest: 2012 - **Size:** 0.75

Alcohol: 12% - **Appellation:** *Champagne AOC*

Grapes: 100% *Chardonnay*

Packaging: *Carton* – bottles for Carton: 6

Carton weight: Kg. 10,22 – **Tot Carton per Pallet:** 80 – **tot. Weight:** Kg. 817,60

Tot. height: 164,60 - **Tot. Number of bottles:** 480 - **Tot. Litres:** 360

Harvested from selected parcels on the hillside that faces the Grand Cru village of Le Mesnil sur Oger, this wine expresses the character of an unexpectedly outstanding vintage. Started with unfavorable climate during spring and the first half of summer, the trend completely changed during August, bringing the grapes to perfect maturation with warm days and preserving good acidity during fresh nights. The primary fermentation and vinification are carried out in steel barrels and at controlled temperatures that vary from 18-20 °C. The malolactic fermentation is prevented, then follows the 52-months secondary bottle fermentation phase, with the addition of picked yeasts. There is no liqueur d'expédition added, so the dosage remains under 1g/l.

Colour:

Rich, bright and intense straw yellow, with golden shades, symptom of well matured grapes. The perlage is thin and elegant.

Smell:

The fruity component prevails, thanks to the generous vintage 2012 which gives density and fullness to the bouquet, composed by hints of plume and green apple, followed by ginger, hazelnut and butter. The floral aromas are softer, showing signs of mint, white tea and anise.

Taste:

The mouthpiece is of a great taste, with excellent freshness with the classic imprinting of Le Mesnil's Chardonnay, with terroir-like gipsy mineral sensations with a good acidity and a fine and silky bubble. Grapefruit notes, ginger, aromatic herbs and dried fruits, with the highlighted walnut, with a fresh mineral finish, develop in the assortment. Reduce dosage guarantees excellent freshness and personality, with a natural expression of terroir and a very pleasant twist.

Recommended conventions:

The salty and mineral impetuosity of this vintage allows him to accompany many dishes. Ideal is the combination with white meats like a honey rabbit with vegetables. Also appreciated with oysters and salmon. Served as an aperitif prepares the palate to fresh and savory feelings.

Dosage: less than 1 g/L



BOTTLE 75 CL

Recommendations:

Aging: Ready to be tasted
Conservation from 10 to 15 years.
Recommended tasting temperature: 7/9 °C

Packaging:

