

  
*Voie Blanche Estelle*  
**ENCRY**  
C H A M P A G N E

## MILLÉSIME 2009

100% Chardonnay

*Blanc de Blancs - Grand Cru - Grande Cuvée "ENCRY"*

**Producer:** *Maison Veuve Blanche Estelle*

**Area of production:** *France*

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

**Year:** *2009 - Format: 0.75l*

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

**Packaging:** *Carton - Bottles for carton: 6*

**Carton weight:** *10,22 - Tot. Cartons per Pallet: 80 Pallet weight 817,60*

**Pallet height:** *164,60 Tot. bott. Per Pallet 480 Tot. Litres per pallet 360*

Champagne of a single "cru", 2009 is a beautiful vintage with a quick maturity. The weather was favorable and allowed the vine to germinate in a mid-April with a slight advance compared to the average of the last 10 years. The beginning of summer was characterized by thunderstorms. In August it took a long time until the vintage that took place from 12 to 27 September with a perfect temperature. Vinous and with great character combines expressivity and balance structure needed for a good aging potential along with the finesse and elegance of the characteristic Blanc de Blancs, comes from a careful and rigorous selection of the best particles of Chardonnay Grand Cru vineyards vinified and Collected with the utmost care and attention and respect for the oldest champagne tradition in the Mesnil-sur-Oger area. The first fermentation take place in thermostatically controlled stainless steel tanks. It does the second fermentation with the addition of selected yeasts that rest for well over 6 years. Remerge manual "sur le pupitre" and opening to volée. A Blanc de Blancs is at the same time traditional because it is an expression of its territory and modern, because it looks to the future by choosing essence. Low yields and great attention to quality offer the market a tiny production, practically a boutique in the world of champagnes..

**Colore:**

Straw yellow with green and brilliant reflections

**Olfatto:**

The perfume is elegant and Charmer, enchanting by its complexity. The stay of 5 years sur lattes gives you an interesting maturity, with seductive coffee rotting shades, a beautiful floral chamomile and lime flower, followed by the chardonnay, with pleasant notes of fresh fruit, peach and apricot, then pineapple and raspberries, but there is always a citrus note on a bottom of almost iodized marine minerality

**Gusto:**

The mouthpiece is of a great taste, with excellent freshness with the classic imprinting of Le Mescal'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.

**Abbinamenti consigliati:**

The salty and mineral impetuosity of this vintage allows it to pair with many dishes. Ideal 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

**Dosaggio:** 6 g/L

**Raccomandazioni:**

Aging: Ready to be tasted

Conservation from 10 to 15 years.

Recommended tasting temperature: 7/9 °C

**Confezione:**



BOTTLE 75 CL

