

## CHAMPAGNE ANDRÉ CLOUET GRAND CRU GRANDE RESERVE NV

*Bouzy, France*



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| <b>Grape variety /% blend</b> | 100% Pinot Noir  |
| <b>Alcohol</b>                | 12.0%  |
| <b>Age of vine</b>            | 25 yrs   |
| <b>Soil type</b>              | Chalk  |
| <b>Harvest method</b>         | Hand harvest   |
| <b>Harvest dates</b>          | September  |
| <b>Length of fermentation</b> | 2 weeks  |
| <b>Fermentation method</b>    | Cold settling before fermentation. Both yeast and malolactic fermentations in small tanks. |
| <b>Ageing method</b>          | 15 months on fine lees, in tanks and barrels   |
| <b>Bouquet &amp; palate</b>   | Citrus, honey and vanilla  |
| <b>Serving temperature</b>    | 12°C   |
| <b>Food match</b>             | Apéritif, light starter, seafood salad, crab, fennel                                       |
| <b>Ageing potential</b>       | 6 yrs  |

*The Producer:* ANDRÉ CLOUET

*The Vineyard:*

The estate of André Clouet lies in the heart of Grand Cru Pinot Noir country in the little town of Bouzy. The estate is run by Jean-François Clouet, a long-standing friend of The Vintner, whose champagnes are outstanding. Jean-Francois owns 8 hectares of vines in preferred mid-slope vineyards in the Grand Cru villages of Bouzy and Ambonnay, where he exclusively grows Pinot Noir from vines grown on Champagne's famous chalk soil. The wine is fermented first in temperature controlled stainless steel vats for two weeks. The wine is then filtered, stabilised then bottled with yeast added to start its second fermentation in bottle.

*The Region:*

The AOP Champagne appellation covers 32,000 hectares and 319 villages, and remains widely regarded as the 'mecca' for sparkling wine production throughout the world. There are 5 wine producing districts within Champagne, each of which grow varying quantities of Chardonnay, Pinot Noir and Pinot Meunier – the grapes used to make Champagne (in varying combinations). Champagne is one of the northernmost wine producing regions in the world and as such has a cool climate. This means that the grapes ripen to different degrees each year and are mixed with previous harvests in order to achieve a consistent flavour, which is why most champagne is non-vintage. All sparkling wine here is made in the traditional method – where a second fermentation occurs in the bottle and the gas is trapped to make the wine fizzy. This takes place over a minimum of 15 months before the yeast is disgorged and the champagne is ready to be served.

*Tasting Note:*

A top quality Champagne made from 100% Pinot Noir. The result is an exotic bouquet with lots of finesse evolving through notes of citrus, honey and vanilla. Full and rich in the mouth with a reminder of the aromatic finesse.

**THE WINEMAKER:**  
*Jean-François Clouet*



You would be hard pushed to find a more charismatic and eccentric wine grower than our friend Jean-Francois. We love working with him and are supremely proud to be helping him develop the reputation of Champagne André Clouet in the UK. Every champagne lover should try his wines!