



CHAMPAGNE CASTELNAU

BRUT MILLÉSIMÉ 2006

« The character of the harvest year, enrobed in the ultimate expression of Castelnaud style. »

**Carine Bailleuil,
Cellar Master**

Harmony
in maturity

The 2006 vintage revealed the harmony of nature and the quintessential ingredients of a fine vintage champagne.

PRODUCTION

Celebrating the unique expression of a single harvest year, Castelnaud vintage champagne allies the clarity and generosity of Chardonnay with the reassuring and enveloping character of Pinot Noir.

An alliance of great abundance.

TASTING NOTES

Prolonged ageing provides a gateway to a world of roasted, toasted notes, with shades of mint and hints of citrus breathing a whisper of lightness and freshness.

Like a journey through time.

BLEND

50% Chardonnay
20% Meunier
30% Pinot Noir

Dosage: 6g/l
Formats: 75cl

SENSORIAL INDICATORS

liveliness  smoothness
softness  strenght

PARINGS

Harmony

A delicacy with fish such as freshwater char or monkfish.

Daring

With white truffle soft-boiled eggs and buttered soldiers.

