

CHAMPAGNE CASTELNAU

collection oenothèque

1998



COLLECTION OENOtheQUE 1998

AN EXCEPTIONAL COMBINATION
OF COMPLEXITY AND FRESHNESS

The Oenothèque 1998 magnum reflects all the elegance of a complex vintage, and is now mature and perfectly balanced.

What a pleasant surprise after such a capricious, difficult growing season like 1998! Yet that is the magic of Champagne!

This beautiful bottle shows almost spring-like freshness but with rich roasted notes. This perfect balance comes from all three of the grape varieties used in the blend.

There is 40% Chardonnay, 40% Pinot Meunier and 20% Pinot Noir, and together they provide the finesse, richness, depth of flavour and balance in the wine. The sum of the whole really is more than the sum of the individual parts.

Elisabeth SARCELET

*Cellar Master
of Champagnes CASTELNAU*

FOOD MATCHING

You can appreciate the finesse and personality of this wine on its own; or you can savour it with foie gras croques (a type of croquette,) or even with a veal steak with bone marrow and girolles.

ASSEMBLAGE

40 % Chardonnay
20 % Pinot Noir
40 % Pinot Meunier

OTHER

Dosage : 5,5 g/l