

Cuvée ROGER ADNOT

Champagne Extra Brut Blanc de Blancs - Premier Cru



This 30-year old champagne comes from the family wine cellars containing the finest vintages that have been religiously stored there. Roger Adnot was Richard's and Romain's maternal grandfather and our spiritual guide for tending our vines.

Technical Specifications:

- Composition: 100% Chardonnay.
- Terroir: Vertus and Bergères-les-Vertus Premier Cru.
- Year: 1985, a hot, sunny year with a generous harvest rich in sugar.
- Dosage: 0g/l, Extra Brut.

Tasting Notes:

- Eye: a golden bronze robe with fine bubbles of a beautiful grey and as light as crystal.
- Nose: the aromatic complexity of its bouquet offers up a profusion of spices. Its mouth is powerful and honeyed. Notes of brioche and stewed prune, developing into hints of hot croissant, butter and roasted hazelnut.
- Mouth: a powerful, honeyed mouth.

Food & Wine Pairing:

With its plenitude, this collector's Champagne is for savouring for its own sake as well as for its generosity, its folly, its rarity and for the special moment it offers.

It could be accompanied by truffles, fried scallops or a Christmas dinner.

