
C H A M P A G N E



CUVÉE MILLÉSIMÉE



VINTAGE 2012 // 75 % PINOT NOIR, 25 % CHARDONNAY

VITICULTURE

Plots-based selection of **old vines: 30 years.**

Terroir: **Les Riceys, unique terroir in the southernmost tip of Champagne**

Soil: Limestone-clay soil and subsoil.

Altitude: between 160 and 320m.

Vineyard cultivated using natural and mechanical working methods (natural grass cover, biodiversity and biological life of the soil are respected)
High Environmental Value Certification.

Grape-picking is done strictly by hand.

WINEMAKING

75% Pinot Noir & 25% Chardonnay

The years selected to **create a Vintage champagne** stand out for their **exceptional character.**

Champagne made only from the **best juice** from the first pressing: the **Cuvée juice.**

Aged : **8 years** on racks after bottling.

Dosage: **8 g/l**

TASTING

Robe: Fine, intense bubbles, persistent "collar", magnificent pale gold colour with green highlights.

Nose: A fine, elegant, nose with aromatic **complexity combining powerful and delicate aromas.** Opens with a delicious blend of dried fruit (hazelnuts, almonds) citrus and white fruits (peach) and finishes with butter, toasted aromas.

Flavours: The attack of this Champagne is **elegant and complex.** The finish which is **very balanced with fruit and freshness.**

SERVING & PAIRING WITH FOOD

Best served chilled but not iced, between 8°-10°C.

This Champagne could go well for all celebrations.

Perfect for great occasions. A special wine for an **aperitif** but also an accompaniment for a **nice meal of fish with creamy sauce, foie gras or enjoyed with white meats in a sauce.**

PACKAGING

Bottle
75 cl



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