

# Domaine ERIC TAILLET

## Champagne

DECENNIE  
EXTRA BRUT 2004

« *La Belle Année* »



### PRODUCTION

Blend of 50% Meunier and 50% Chardonnay, from Baslieux Sous Chatillon (Vallée de La Marne).

The plots are located in the Vallée du BELVAL on clay and limestone.

Sustainable viticulture, grass growing between rows, mechanical plowing, Foliage treatments and sprayings with only pure algae and certified organic oligo-elements.

**Dosage:** Extra Brut ; 1 - 3 g/l

**Maturation :** cellar aged for a minimum of 10 years on lath and tîpe,

### SENSATIONS

**To the eyes :** The delicate but deep straw-yellow colour is luminous and shows a delicate brilliance. These golden reflections are a sign of long maturity and long cellar ageing.

Lively and tiny bubbles keeps on dancing around the glass, covering the whole surface in a long and straight cordon.

**To the nose :** The first impression evokes wax, cream, fresh butter cream along with Cuba notes of cigar box tightly closed and suddenly rediscovered.

**On the palate :** A lovely aromatic touch of tobacco leaves, a lot of energy and acidity. Notes of preserved lemon along with spicy notes. A pure line, clear and cut. Fruity and lively, Spicy but dynamic, this cuvée coats the palate and refreshes the tasting buds.

Complex aromas and flavours accompanied with lively notes give birth to a long, delicate lasting

### PAIRINGS

Snacked scallops with TIMUT pepper

Raw gambas marinated with fresh herbs and olive oil, pure ingredients to enhance the Champagne and to keep its aromas.

Anchovies with a drop of Belfort cider vinegar.

A Lebanese taboulet with fresh herbs.

### OUR ADVICE

Décennie is a must-have for gourmets . It is the perfect champagne to serve with fine meals ; To fully appreciate its unique style, bouquet and aromas, Décennie is best served between 8° and 9°C ; You can enjoy Décennie right away or choose to age it in your cellar.

