# Domaine ERIC TAILLET

## Champagne

### EXLUSIV'T BRUT

« Velvety, Creamy and rich: An invitation to senses and sensations »



#### **PRODUCTION**

Mono type 100% Meunier, from Baslieux Sous Chatillon (Vallée de La Marne). 30-40 % reserve wines of five years, depending on the year and to Eric TAILLET's appreciation

The plots are located in the Vallée du BELVAL on clayey, limestone and marls.

Sustainable viticulture, grass growing between rows, mechanical plowing, no chemical weedkillers. Foliage treatments and sprayings with only pure algae and certified organic oligo-elements.

**Dosage**: 3 - 5 g/l. Exists in extra brut dosage.

Maturation: 2 years on laths and tip

#### **SENSATIONS**

**To the eyes**: Deep straw yellow reflections are a sign of the wine's maturity and Eric Taillet's vinification and winemaking methods. It offers a delicate and brilliant luminosity sparkling into the glass.

The tiny bubbles are very active, dynamic on the surface and burst delicately into the glass.

**To the nose**: A first lively impression which opens on yellow and mature fruits such as apricot slightly compoté and caramelised. A creamy note evoking vanilla cream, pastries with a quick white floral touch.

**On the palate**: Blond tobacco, delicate vanilla touch, creamy notes, velvet sensation, preserved lime, a very slight minty touch which offers freshness. Smooth and elegant, powerfull and round.

#### **PAIRINGS**

A tatin of apricot with a caramel topping along with a lemon sorbet, or pomelo. Poached pear, vanilla and hazelnut biscuit, vanilla milk emulsion,

It goes well with snacked scallops in a champagne creamy sauce.

A grilled poultry with or without sauce

Medaillons of lobster, EXCLUSIVI'T champagne sauce and beans

#### **OUR ADVICE**

EXLUSIV'T is a cuvée for gourmets and connoisseurs . It is the perfect champagne to serve with fine and delicate meals or any delicate dessert; To fully appreciate its unique style, bouquet and aromas, EXLUSIVT'T is best served between 8° and 10°C; You can enjoy EXLUSIV'T right away or choose to age it in your cellar.

