

# Domaine ERIC TAILLET

## Champagne

### L'AUTENTIQUE DES TAILLET EXTRA BRUT 2011

#### « *Purement Chardonnay* »

Eric TAILLET points out the Purity and Elegance of the Chardonnay  
A wink to Meunier, the King of Champagne

*« The year 2011 offers fresh and lively aromas, very mineral and white-flower flavours »*

#### PRODUCTION

**Blend** : 100% Chardonnay located in BELVAL sous CHATILLON. A 100 % crus from the Vallée Du BELVAL planted on clay and limestone.

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** : 1 - 3 g/L

**Maturation** : more than 5 years on lath and tip.

#### SENSATIONS

**To the eyes** : pale golden yellow combined freshness and purity . Bubbles are very tiny creating a nice and lively train of beads.

**To the nose** : A very open white flower nose (hawthorne, honeysuckle) and white fleshy fruits such as vineyard peach ; a floral touch of hawthorne, a delicate hint of mint offering vivacity and dynamic. A slight touch of vanilla

**On the palate** : white flower aromas with white flesh-fruits. The wine coats the mouth but remains fresh, smooth and lively.

#### FOOD PAIRING

Definitely a wine for aperitif.

A summer wine to share with friends. It can be served at any moment for any occasion.

It goes well with white fish or quickly snacked scallops or a scallops carpaccio.

A wine dedicated to any fresh finger food, a picnic on a summer time aperitif

Easy-drinking and lively at any time and for any occasion.

#### OUR ADVICE

To fully appreciate its fresh style, L'Autentique de T is best served ideally at 8°C. Enjoy it now !

