

# Domaine ERIC TAILLET

## Champagne

### Le Bois de Binson

« *Elegant, Harmonious and Pure* »

One single plot nicknamed « Le Bois de Binson », One single grape-variety : le Meunier, One single Know-How : Eric TAILLET (cellarmaster)



#### PRODUCTION

**Blend** : mono-cépage, 100 % Meunier

**Dosage** : low dosage at 1 - 3 g/l

**Reserve Wines** : 2014-2015

**Vines** : 65 years old (one of the oldest of the Domaine Tillet)

100 % cru from the Vallée Du BELVAL

**Maturation** : cellar aged 36 months on lath and tip with cork and stapled.

#### SENSATIONS

**To the eyes** : The robe is straw- yellow with sparkling amber hints developping a very active and powerful cordon. Very tiny bubbles, elegant and raffinées....

**To the nose** : The Meunier itself and alone expresses the true and genuine power of its aromas. Very aromatic, very elegant and expressive. Toasty aromas, brioche, hazelnuts, walnuts counterbalance by soft touches of delicate fruits like yellow peach ; A wine for Gourmands. Power, tension but smooth and soft.

**On the palate** : A full and round mouth which echoes The Nose. It reveals all the particularities of the Meunier grape.( Fruity, rich, smoothness, finesse, length in the mouth

#### PAIRINGS

A wine of Gastronomy, fine and delicate dishes

Explosion of subtle aromas with red meats, game, tasty dishes.

It goes well too with a Fine white fish, in a salty crust. Filet of white fish, scampi emulsion and grilled almonds. Snacked scallops, pumpkin cream, chesnut sauce and chanterelles.

Supreme poultry from the farm, and its Champagne Bois de Binson sauce, a risotto of wild asparagus and morels.

Comté de Réserve and comté de Grande Garde will enhance this amazing and delicate wine.

#### OUR ADVICE

To fully appreciate its fresh style, Le Bois de Binson is best served ideally at 9°C. Enjoy it now or later!

Serve cool and gently. Contains sulphites. ENJOY RESPONSIBLY

