

CHAMPAGNE  
CASTELNAU

blanc de blancs

2005



**CUVÉE BLANC DE BLANCS MILLÉSIMÉE 2005**

A BALANCE OF FINESSE  
AND STRENGTH

With an exceptional ageing period on the lees of more than 10 years in our cellars, Castelnaud Blanc de Blancs Vintage is created for gastronomy : the power of the aromas and a hint of iodine from the soil make a perfect marriage.

This characterful « assemblage » has been resting quietly in our cellars, acquiring wisdom and maturity. Today it is a real surprise the taster with its haunting perfume and a rare freshness on the palate.

The nose starts with hints of white tobacco, with spicy, minty notes; and then there is a hint of preserved orange and a creaminess before the suggestion of some roasted characteristics.

There is fantastic freshness on the palate and flavours of caramelised tropical fruit, a hint of lemon zest, the same creaminess as on the nose, and then a crisp finish. The aftertaste is delicate and toasted.

For a large part the Chardonnay comes from the Montagne de Reims and takes time, quietly, to develop and open up. Blended with Chardonnay from the Côte des Blancs, the whole is more than the sum of the parts, and we see a superlative blend, rich in aromatic complexity yet keeping a youthful freshness.

**Elisabeth SARCELET**

*Cellar Master  
of Champagnes CASTELNAU*

**FOOD MATCHING**

The opulent elegance of this Blanc de Blancs will go wonderfully with crayfish ravioli and a coral jus, or with a scallop tartare with truffles.

**ASSEMBLAGE**

100 % Chardonnay  
*Principally put together from the very  
different Montagne de Reims and  
Côte des Blancs base wines.*

**OTHER**

Dosage : 8 g/l