

CHAMPAGNE
CASTELNAU

millésime

2006



CUVÉE BRUT MILLÉSIMÉE 2006

THE EXPRESSION OF A
FINE VINTAGE AND THE
EPITOME OF OUR EXPERTISE

The Castelnaud Vintage undergoes an unusually long period of lees ageing in our cellars, often of more than 10 years, and it is this that allows the expression of the very best vintages in champagne to shine through.

The preponderance of Chardonnay from carefully selected vineyard sites guarantees a freshness which supports a wine of this age.

The Vintage 2006 is a fine example of the style of wines made at Castelnaud and still has great ageing potential.

We have aged this blend with great care to ensure it achieves an amazing aromatic complexity.

Time in the glass will allow this vintage to open up and show some almost roasted, coffee notes and a rounded finish.

Elisabeth SARCELET

*Cellar Master
of Champagnes CASTELNAU*

FOOD MATCHING

The vintage Castelnaud is an ideal aperitif. Its fruity, honied notes will, however, go just as well with chicken cooked with citrus and sweet spices, or with veal fillet and raisins.

ASSEMBLAGE

50 % Chardonnay
30 % Pinot Noir
20 % Pinot Meunier

OTHER

Dosage : 8 g/l