



CHAMPAGNE LE BRUN DE NEUVILLE

Grand Vintage 2008

— BRUT —

Tasting notes

The Champagne has a light green yellow color with pale and lightly lemon yellow hints. It is lively with fine and light bubbles that feed a delicate ring. The first nose shows great purity of expression with flavours of lemon heart, citron, pebbly chalk, verbena and biscuit. When aerated, the Champagne reveals notes of rhubarb, fresh grape, some acacia fragrance. Further airing reveals mineral smells of wet chalk and iodine, supported by anise and peppered mint notes.

CARESS AND POWER

The initial palate is smooth and fresh with some creamy and melted effervescence. The mid-palate is orchestrated by a chalky minerality providing some elegance and strengthening the chalk power on the finish, typical of the vintage 2008. Sensations of delicacy and freshness are increased by the return of anise and iodine aromas that enhance an ultimate chalky touch of high purity.

Food pairings

Fine fattened oysters, Scallop tartar in candied lemon and salt flower, Steamed Gravlax salmon with rhubarb and carrots, Haddock fillet and small crayfish in parsley root, Lobster in yellow grapefruit foam, Fresh Brillat-Savarin cheese, Fresh goat cheese,...

Technical data

Vintage: 2008
Grapes: 96% Chardonnay
4% Pinot Noir
Vinification: Alcoholic fermentation in stainless steel tank
Malolactic fermentation achieved
Production: Bottling in March 2009
Ageing: 9 years
Dosage: Brut 8 g/l

Ratings

Wine Enthusiast: 94/100
Wine Spectator: 91/100
Andreas Larsson: 90/100
Guide des Vins Bettane+Dessauve 2019: 16,5/20
Gault & Millau 2018: 15,5/20

