



# C H A M P A G N E LE BRUN DE NEUVILLE

Grand Vintage

1995

## Tasting Notes

The Champagne displays a luminous and fluid topaz-yellow color with straw yellow shades that are deep in the glass. It is crossed by fine and light bubbles providing for a delicate collar. The visual sensation indicates an evolved, rich and nuanced wine.

The first nose is both fresh and mature, evoking notes of candied lemon, cumin, gingerbread, toasted bread, beeswax, mocha, mirabelle, mustard. When aerated Champagne evolves towards a farandole of smells among which we can distinguish notes of curry, quince paste, light tobacco, nuts, roasted fig, dried flowers, roasting, cinnamon, sweet almond, grilled chestnut, nougatine, caramel, cocoa, smoked tea, with some balsamic nuances.

The first contact in the palate is suave and fresh with a light, creamy and melted effervescence. The Champagne develops a pulpy and velvety matter, sustained by an acidity reminding those of candied fruits. The power and concentration of the vintage express themselves with precision and race, developing a tactile and saline depth in perfect resonance with the aromatic evolution. The chalky delicacy still supports the tension necessary to face the vinosity and the solar character. The whole shows a beautiful harmony and delivers a mellow, saline and bodied finish. A great Champagne for gastronomy that also has digestive and meditation virtues.

## Food pairings

We suggest a tasting in a slender and curved glass to take full advantage of its oxidative aromas and character, preferably a taste from 10 to 12 °C (50 to 53,6°F). Some culinary suggestions will awake your taste buds and promise you rare moments of life: raw ham of pata negra, pan-fried duck foie gras with roasted chips of hazelnut, tajine of poultry and cumin...

## Technical information

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| Vintage:      | 1995   |
| Composition:  | 95% Chardonnay<br>5% Pinot Noir  |
| Vinification: | Alcoholic fermentation in stainless steel tank<br>Malolactic fermentation achieved |
| Production:   | Bottling in June 1996  |
| Aging:        | 22 years   |
| Dosage:       | Brut 5 g/l   |

