Champagne Veuve Clicquot Brut Yellow Label N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

The house was founded in 1772 by Philippe Clicquot-Muiron, however it was his son`s widow, Mme Nicole-Barbe Ponsardin, who established the company as a supplier to the royal courts. The modern-day Maison is known for quality with 390 hectares of which 95% are classified as Grands or Premier Crus. Since its foundation, the Maison of Veuve Clicquot has also established a strong partnership with its fellow winegrowers in Champagne, whose grapes help ensure the consistent quality of Veuve Clicquot wines.

Tasting Notes

The blend includes 30-45% reserve wines with grapes from as many as 50 to 60 different crus. The Pinot Noir predominance provides the structure that is so typically Veuve Clicquot, while Chardonnay adds the elegance and finesse essential in a perfectly balanced wine, and a touch of Meunier rounds out the blend. It has a fine, lively mousse, and silkiness from the 3 years ageing in Crayères. A perfect balance of intensity and freshness creates a pleasant nose and palate of apples and pears with vanilla and toasty brioche from oak ageing.

Food

Excellent Champagne to enjoy as an aperitif or seafood starters such as fish tartar, blinis and salmon.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (56%) Chardonnay (28%) Pinot Meunier (16%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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