Champagne Pommery Cuvee Louise Vintage 2006



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

Pommery & Greno was established in 1836, based in Reims, but it was the highly entrepreneurial Jeanne-Alexandrine Louise Pommery, who in 1858 took over the running of the business after the unexpected death of her husband, that made sure the Pommery name and reputation was internationally recognised. Madame Pommery launched the first commercially successful `Brut` Champagne in history `Pommery Brut Nature 1874', at a time when champagne was excessively sweetened with sugar.

Tasting Notes

Medium in weight and fruit, with a fine strong mousse. A generous wine of great elegance to which the Chardonnay contributes hints of brioche and hazelnut

Food

Spicy Asian food, poached halibut and sauted trout or tuna.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (50%) Pinot Noir (40%) Pinot Meunier (10%)
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:**	No No

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