



CHAMPAGNE
POL COCHET

**CHAMPAGNE BLANC DE BLANCS
MILLESIME 2016**

Champagnes Pol Cochet choose to make their cuvée Millésime in only the very greatest of vintages, when the grapes demonstrate perfect balance between maturity and freshness. It is blended exclusively from the best parcels of Chardonnay to attain a subtle balance between concentration and minerality.



GRAPE VARIETIES

100% Chardonnay

WINEMAKING

The grapes are hand-picked at optimum maturity.

They are gradually pressed to preserve the richness of their aromas.

Alcoholic fermentation is accomplished slowly in thermo-regulated stainless steel vats to preserve the unique characteristics of each parcel, followed by malolactic fermentation.

Only wines made from grapes harvested in the vintage year form part of the blend.

Bottling is followed by maturing on racks for over 60 months.

The bottles are disgorged at least six months before leaving the cellar.

At disgorgement, a liqueur with a low dose of sugar (8 g/l) is added allowing this champagne to express all its personality.

TASTING NOTES

Beautiful effervescent with pale yellow colors.

The fine bubbles will bring to your nostrils delicate notes of white flowers, verbena and acacia honey.

Then, we perceive beautiful scents of fresh cookies but also citrus fruits with pomelos. The mouth is lemony, lively and especially sapid.

The whole is very elegant.

Best served at 12°C

WINE/FOOD PAIRING

Excellent for serving at the end of a meal, or with white meat dishes, especially chicken in champagne sauce.

*** Decanter 2016***

89 POINTS BRONZE Medal

Champagne Pol Cochet
Latitude Wine– 902, chemin de la Combe – 84380 MAZAN – France
contact@champagne-pol-cochet.com
www.champagne-pol-cochet.com