



CHAMPAGNE
RÉDEMPTEUR

Cuvée du Centenaire
1911 - 2011

TECHNICAL CHARACTERISTICS

50% Pinot Noir – 50% Chardonnay
Selection old vineyards
Harvest 2006

TASTING

VISUAL ASPECT : The deep robe has a dense and satin appearance. Its colour is yellow straw with hints of golden yellow. It is animated by fine and light bubbles fueling a persistent neck. The visual sensation forecasts a full-bodied, complemented wine with plenty of personality.

NOSE : Soft spices such as saffron, cumin, curry, liquorice blend with smells of butter, roasted figs and black tea come out on the nose at first. The ventilation reveals a fragrance of honeysuckle and notes of sweet almonds, apple, plum, candied pear, almond paste, dry apricot, toffee and cocoa.

PALATE : The palate is soft and fresh with a creamy and melted effervescence. It develops a fruity substance with developing aromas backed up by the lemony and apricot acidity.

The mid-palate is well-balanced and harmonious, with an aromatic and tactile abundance of a high standard and a strong gastronomic gluttony. The Champagne expresses patina with a mellow and subtle sensation, very seductive. You will experience a final melting taste. It reappears in the palate with a salty hint and a dry, deep and lengthy substance suggesting plenty of fullness and harmony.

Cuvée du Centenaire is a high quality champagne which leaves free rein to your culinary, passionate and intellectual inspirations. We advise a tasting temperature of between 10 and 15C and served with the following dishes:

FOOD AND WINE PAIRING

Thick slab of turbot with girolles mushrooms and chestnut cream
Sole fillet on a bed of finely chopped cepes with hazelnut oil
Poached foie gras of duck in a spicy gravy, mountain lake fish and spring vegetables with sesame oil
Ganache truffle with melted caramel



★★
Guide Hachette
2019



Sélection
Guide Véron
2021