



C17 - Les Grands Crus d'Exception de Champagne

AOC Champagne Grand Cru, Champagne, France

A collective adventure!

It is above all an original story... A story of common passion for exceptional terroirs!

Together, they have given birth to a unique Cuvée, born from the blending of the 17 Grands Crus of the Champagne region to give each year only 1600 magnums of rare wine.

PRESENTATION

They are 15 women and men, for the most part winegrowers from father to son; all holders of a living, rich and complex heritage... All in love with their land and in love with conviviality, exchanges and especially sharing!

Their will is clear: to highlight the strength of a collective in order to promote their terroir.

Together - and this is the key word - they did what none of their colleagues had managed to do before: to gather in an association, the Grands Crus d'Exception de Champagne, to exchange and progress together, to organize events and to elaborate a unique cuvée named C17 in reference to the 17 Grands Crus villages which compose it.

LOCATION

The Grands Crus of Montagne de Reims and Côte des Blancs

TERROIR

Selection by the winegrowers of their most qualitative plots and careful sorting of the grapes

? CHARDONNAY : Avize - Chouilly - Cramant - Le Mesnil-sur-Oger - Oger - Oiry

? PINOT NOIR : Ambonnay - Ay - Beaumont-sur-Vesle - Bouzy - Louvois - Mailly-Champagne - Puisieulx - Sillery - Tours-sur-Marne - Verzenay - Verzy

HARVEST

August 31, 2018, carried out in the 17 Grands Crus of Champagne by the 15 winegrowers of the Association des Grands Crus d'Exception de Champagne

WINEMAKING

Blending of 4000 kilos of grapes in a traditional vertical press.

Put in barrels on September 1, 2018 in a 10 hl tuns, a 6 hl demi-muid and five 2.25 hl barrels.

Malolactic fermentation carried out

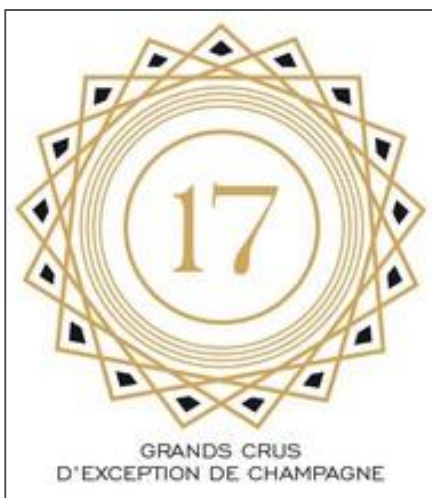
Bottling on April 9, 2019 of 1600 magnums

VARIETALS

Pinot Noir 65%, Chardonnay 35%

12.5 % VOL.

Contains sulphites.



TASTING

The radiant buttercup color prepares the senses for the generosity of the nose. The aromas are frank and ripe, in a condensation of juicy yellow stone fruits, peach, quince, apricot, mirabelle plum, with greedy nuances of frangipane and nuts such as hazelnut. The palate is tonic and voluminous, dominated by ripe citrus fruits, evolving quickly to reassuringly exotic and spicy notes of vanilla, passion fruit and roasted almonds. The tangy, zesty finish is persistent and heady.

FOOD PAIRINGS

Pumpkin soup emulsified with heavy cream and cardamom seeds and its "perfect" egg sprinkled with grated coffee beans and a few shavings of mimolette cheese

(recipe proposed in the book *Fûts et foudres de la Champagne* by Philippe Mille, chef of the 2-star Michelin restaurant Les Crayères).

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Shellfish, Fish, Poultry

