

CHAMPAGNE  
**Forget-Chemin**

à Ludes-le-coquet

## SPÉCIAL CLUB 2012

### Terroir

Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonnée practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The cuvée Special Club is from the 2012 vintage and it is composed of 50% Meunier sourced from Taissy, and 50% Chardonnay sourced from Ludes.

### Elaboration

- Manual Harvest
- Quality certified pressing (4,000 kg pneumatic press)
- Alcoholic fermentation takes place in temperature-controlled stainless steel vat, which helps preserve the individual character of each terroir

### Dosage

8 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

### Tasting Notes

The 2012 Special Club is of a light golden color, characterized by tiny, lively bubbles. This effervescence expands luxuriously throughout the glass. Scents of white flowers, almonds, and brioche are the first to present themselves. Over time, honey, anise, and fresh fig take form. On the palate, the champagne is round and ample sharpened with a wonderful cut of acidity. It is delicately wooly on the tongue, softened with hints of almond and cream. This vintage of Special Club is perfect to kick start any meal, though it would also be heavenly with a fish in a butter/cream sauce.

### Bottlings Available

Standard Bottle: 750ml, Magnum: 1.5L

### Packagings Available

Either a case of 6 Standard-sized bottles; or individual bottles of either size

