

CHAMPAGNE
Forget-Chemin

à Ludes-le-coquet

SPÉCIAL CLUB 2012

Terroir

Our champagnes are made exclusively from grapes grown and picked in our own vineyards which we cultivate using sustainable agricultural practices. The estate has been certified as being of High Environmental Value (HVE). Cuvée Spécial Club Vintage 2012 comprises 50% Pinot Meunier and 50% Chardonnay.

Wine Making

- Manual harvest
- Quality certified pressing
- Alcoholic and malolactic fermentation carried out in temperature-controlled stainless-steel vats

Dosage

8g/l (MCR)

Tasting Notes

Bright yellow color with a very fine mousse. Aromas of white flowers, biscuits and almonds on the nose, with intense, lively flavors of honey, anise and fresh figs. A lovely balance of fruit richness and minerality, flowing into a delicate, silky-textured finish. A perfect wine for an apéritif, and it is sublime with refined fish dishes in a cream or butter sauce

Bottles sizes

Available in 750 ml bottles and 1500 ml magnums

Packaging

Packed in cases of 6 bottles, or 3 magnums, each in an individual gift box

