



# PIERRE TRICHET

C H A M P A G N E

*Taillé main depuis 1947*

## L'EXCEPTION

BRUT - PREMIER CRU - VINTAGE 2009



### SPECIFICATIONS

**Blend** : 80 % Chardonnay aged in oak barrels for 3 months and 20% Pinot Noir

**Ageing** : 7 years

**Disgorging** : a minimum of 6 months prior to release

**Abv** : 12% vol

**Dosage** : Brut : 7,8 g/l

**Bottle sizes** : 75 cl antique-style « Collio »

**Terroir** : Trois-Puits, Rilly La Montagne, Cormontreuil

### TASTING NOTES

**Appearance** : yellow with flashes of deep gold. Generous mousse.

**Nose** : white fruits aromas are the first to appear with notes of kirsch and dried fruit reflecting the maturity and fullness of the wine. Then come notes of candied citrus fruit, limoncello and toasted notes coming from the Chardonnay lightly aged in barrel.

**Palate** : raisins, candied fruit and white flowers thanks to the freshness of Chardonnay

**Key words** : cooked apples and pears, candied lemon, freshness, mature, complex

**Style** : Fullness - for casual drinkers as well as wine enthusiasts - classic/distinctive.

**Food matching suggestions** :

Harmonies : seafoods

Contrasts : vegetable julienne and pâté en croûte with herbes de Provence.