

La Piu Belle Champagne



CUVÉE MILLÉSIME 2009

VARIETIES: 70% Chardonnay, 30% Pinot Noir.

Born under the lucky star of plentiful nature and from an early harvest from selected plots, the 2009 vintage reflects La Piu Belle Champagne singularity and energy: a remarkable Cuvée, of extreme finesse carried by a Chardonnay-led freshness combined with the delicious maturity of a twelve-year ageing in our chalk cellars.

2009, A PARTICULARLY WARM YEAR

Winter allowed the vineyard to rest pleasantly and the seasons continued with a very sunny and dry spring in Champagne, which set the trend all summer until the harvest.

We harvested grapes that were smaller than usual but with a much higher concentration of aromas. Chardonnays harvested earlier retain a nice freshness and a precise minerality. While the Pinot Noirs, ripe and very concentrated, bring complexity and richness to the blend.

In summary, the combined effect of generous nature and the somewhat anticipated harvest of certain plots has helped to create this exceptional Cuvée.

BLEND

Beautifully crafted from a blend of 70% Chardonnay from the best Crus in the Côte de Blancs and 30% Pinot Noir, the La Piu Belle Champagne 2009 Vintage is a Champagne of exception, marked by remarkable freshness and seductive aromas, thanks to twelve invaluable years spent maturing in our cellars.

TASTING

Its bright golden colour is matched by a waltz of very fine bubbles and a complex and elegant bouquet composed of citrus, quince, mirabelle plum and hazelnuts; a veritable testimony to the minerality that is so true to our terroir.

On the palate, the 2009 is pure allure, showing a perfect balance translated into freshness and flesh, roundness, and a long, persistent finish.



 ALCOHOL:
12,5 %

 BOTTLE AGEING:
12 years

 WINEMAKING:
Stainless steel vats

 DOSAGE:
5 g/L

 BOTTLING:
750 ml

 APPELLATION:
Champagne