

Collection
A N C R A G E S

— Millésime 2010 —

Signature of the exceptional 2010 harvest which has been aged in our cellars for over 9 years, discover this well balanced champagne.

TERROIRS - BLENDING

Terroirs: Gland - Vertus - Villeneuve - Fossoy - Mont-Saint-Père.
Sustainable viticulture (HVE3 et VDC)
Blending of 60% Pinot Meunier, 30% Chardonnay and 10% Pinot Noir.

ÉLABORATION

Manuel harvest.
Alcoholic fermentation in thermoregulated stainless steel vats and 35Hl casks.
Malolactic fermentation.
Harvest base 2010. Cellared in 2011.
Disgorgement: exact date on label.
Dosage: 7.5 g/l.

TASTING NOTES

Hue: The effervescence supports a nice cord of bubbles on the surface of the wine. Beautiful golden yellow hue.
Nose: An elegant and expressive nose. Pretty notes of candied fruit are followed by subtle notes of coffee roasting and grilled almonds.
Palate: The fruity palate reveals the aromatic complexity perceived on the nose. Refreshing citrus notes prolong the finish.



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