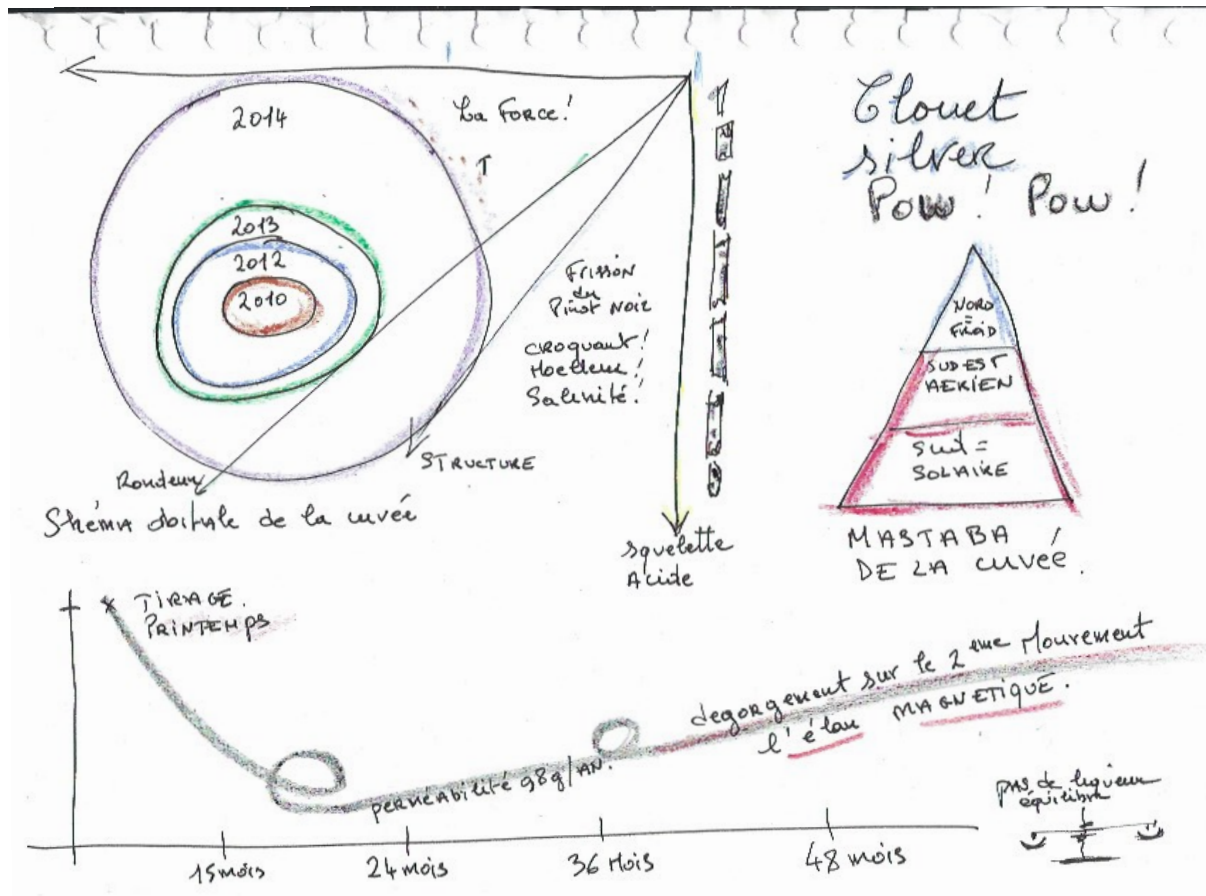


CHAMPAGNE ANDRÉ CLOUET

DEPUIS 1741

Concept: Late harvest, mature Pinot Noir provides perfect balance and hits the sweet spot without added sugar!



ANDRÉ CLOUET SILVER
Design Notes and Sketches

Classification:
AOP Champagne

Soil/Terroir:
Chalk and clay

Distinguishing Characteristics:
Bottled in Spring 2015 with a permeable capsule allowing an exchange of 0,81 mg/L/an of oxygen to create the desired evolution of the wines.

Blend:
65% base wine 2014
10% 2013, 20% 2012, 5% 2010

Custom tailored disgorgement:
After careful evaluation of each batch of bottles and in order to propose the optimal tasting experience, disgorgement and dosage is done, batch by batch, according to the wine's specific attributes and evolution, the season of the year, and its final destination.

Zero Dosage:
The natural essence of Pinot Noir.

Aging:
48 months on the lees

Tasting notes:
The nose is rich and toasty with dried fruit, a beautiful expression of aged Pinot Noir as it evolves. Structured, full and balanced on the palate.

Available in: 75cl, Magnum (1.5L)

