

Cuvee Quintessence Extra Brut 2005, Champagne Lelarge- Pugeot

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Pugeot

Blend: Using a careful selection of grapes from 50 years old vines; Les Quatre Vents, Les Montciaux, Les Maupas et Le Jour. This 2005 Champagne is made of « cœur de cuvées ». 70% of Chardonnay, 20% Pinot Noir and 10% Meunier. 50% of the blend is aged in oak casks.

Flavor: Elegant and ample in the mouth, the time spent in oak casks makes for quite a lingering aroma. Flowery notes, as well as notes of yellow fruits can be enjoyed right from the first mouthful.

Aging: 8 years in the cellar

94 poeng av Wine Enthusiast

A wine to be enjoyed at any moment. The Quintessence will
pleasingly waken all of your senses.



Alcohol by Volume:

12.2%

Total Acidity:

4.8g

S02 Total:

26mg

Dosage:

6g/L

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