

Champagne Veuve Clicquot Brut Yellow Label N.V.



Region

The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the `Cote des Blancs` south of the town of Epernay. Pinot Meunier dominates the `Vallee de la Marne`, an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the `house style`.

Producer

The house was founded in 1772 by Philippe Clicquot-Muiron. However it was his son's widow, Mme Nicole-Barbe Ponsardin, who established the company as a supplier to the royal courts. She is credited with inventing the `riddling rack` that allows the degorgement of the sediment from the wine before bottling.

Tasting Notes

The dominant Pinot Noir, with over 50% of the blend, ensures an assertive, powerfully structured champagne true to tradition. It has a fine, lively mousse, pleasant nose of hawthorn flowers, musk and fresh bread, which yields to a harmonious palate of lingering apples and pears

Food

Excellent Champagne to enjoy as an aperitif or at the start of a meal with seafood.

Technical Information

Country	France
Region	Champagne
Grape(s)	Pinot Noir (56%) Chardonnay (28%) Pinot Meunier (16%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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