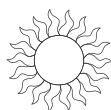




LE CLOS 667

VINTAGE 2010

"Spicy and Oaky Champagne"



REVIEW OF THE YEAR 2010

Ripening of the grapes took place under exceptional water conditions: after a very dry and rather hot spring and summer, abundant rain fell around August 15, at which time the grapes began to swell and the berries began to load with sugars. The major concern was the rapid progression of botrytis, with some areas very badly affected on the eve of the harvest, and a rapid "turning" phenomenon not seen since 1967. Providentially, in September, the return of fine, dry weather encouraged rigorous sorting of the grapes in the plots.



WINEGROWING



BLEND : 63% Chardonnay
27% Pinot Noir 10 % Meunier
VILLAGE : Epernay
PLOT : Planted in the family estate
EXPOSITION : West
SUBSOIL : chalky
Manual Harvest
on September 16th, 2010
Eco-friendly winegrowing conversion to HVE-
VDC
PRODUCTION : 1448 bottles



VINIFICATION

Alcoholic fermentation temperature 17°C in
thermo-regulated stainless steel vats
Stopped malolactic fermentation
6 months maturing in oak barrels
Late bottling
AGEING: minimum 12 years
DISGORGING : minimum 6 months
DOSAGE EXTRA-BRUT : 6.0 g /L

TASTING



A clear, satiny, pale yellow-gold color with greenish-yellow highlights.



A delicate fusion of floral, pastry, woody and candied fruit notes. After aeration, stronger notes emerge: musk, cookie, toasted hazelnut, cherry jam and sweet spices.



The effervescence is rich and fresh, with a fleshy, fruity texture supported by integrated lemony acidity. The aftertaste is reminiscent of salinity.

FOOD AND WINE PAIRINGS

Barrel-ageing brings freshness, richness and a tenderly spicy finish to delicate fish dishes and foie gras ravioles.

