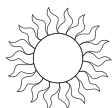




# LE CLOS 667

## 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.

