

# Veuve Clicquot

## La Grande Dame 2015

A SHOWCASE OF VEUVE CLICQUOT EXCELLENCE.

CREATED IN 1962 AND LAUNCHED IN 1972, LA GRANDE DAME IS A TRIBUTE TO MADAME CLICQUOT AND THE CREATIVE AND ELEGANT SOULS WHO FOLLOWED IN HER FOOTSTEPS. A WINE IN THE IMAGE OF THE GRANDE DAME HERSELF. MADAME CLICQUOT USED HER DETERMINATION, INTUITION, AND VISION TO SELECT AND ACQUIRE EXCEPTIONAL PARCELS WITH EXCEPTIONAL GRAPES.

*"OUR BLACK GRAPES GIVE THE FINEST WHITE WINES." - MADAME CLICQUOT, 1825*

### BLEND

La Grande Dame 2015 is mainly made with 8 of the House's Historical Crus. A symbol of the House, the predominance of Pinot Noir brings strength, a characteristic trait of Veuve Clicquot champagnes.

90 % Pinot Noir    10 % Chardonnay

### MATURATION

According to the tradition and principles of the House, the cuvée has been aged for 6 years in the century-old cellars of Veuve Clicquot.

### TASTING NOTES

Floral notes: acacia, lilac, jasmine

White fruits: granny smith apple, pear

Citrus: grapefruit, clementine, lemon, lemon zest

Freshness notes: white pepper, ginger, maquis, garrigue

Citrus peel, dried apple

### FOOD & WINE PAIRING

**Garden Gastronomy** (seasonal, local and extremely fresh products)

**Delicacy and contrast** (fine, crisp, melting and juicy products)

**Minerality and purity** (iodized, salty, racy, refined products)

**Power** (peas, chervil, green apple). Land and sea in condiments (shavings of eel, bottarga, strips of smoked ham)

### RATINGS

Wine Spectator: 95/100

This graceful Champagne offers hints of smoke and toasted brioche that transition to patisserie apple and blackberry fruit, candied ginger and mandarin orange peel notes. Seamlessly knit and mouthwatering, with a minerally underpinning and a finely detailed, dotted bead. Lush and creamy on the vibrant, lasting finish. Pinot Noir and Chardonnay. Drink now through 2035.

