*France, AC Champagne | 2006*

# NICOLAS FEUILLATTE PALMES D'OR ROSÉ

**”Luxurious,experiential, powerful”**




*Story* vintage 2006 is one of the three greats of its decade. Towards the end of the year, the growers were able to harvest ripe grapes. Everything worked perfectly in the cellars, there was a good ratio of sugar and acidity, and the wines were rich. Palmes d'Or Rosé is an exceptional champagne, showcasing the potential of Pinot Noir. The colour is produced by the 'saignée' method of skin contact, that adds intensity to the wine, but gives low tannins. The main characters are played by Bouzy's powerful Pinot Noir and its fragrant opponent from Ricey village. Harmony and balance prevail, even though the wine is full of power and potential.

*Producer* "Nicolas Feuillatte personifies the colossal champagne cooperative known as Centre Vinicole – Champagne Nicolas Feuillatte (CV-CNF). Successful businessman Nicolas Feuillatte (1926-2014) and cooperative visionary Henri Macquart (1914-2005) combined their visions and expertise in 1986, birthing an incredible success story in less than four decades. The cooperative boasts 5,000 members, whose grapes are harvested from over 2,100 hectares of vineyards. Nicolas Feuillatte is the leader in the French market, the third-largest globally, and the fourth-largest in the United States. Cellar Master Guillaume Roffiaen handles an extensive palette skillfully, systematically elevating the quality of the products. In January 2020, La Revue de Vin de France named Feuillatte the winemaking team of the year. The house offers a broad and multi-tiered range of champagnes. Nicolas Feuillatte takes pride in being modern, large, and dynamic while elegantly honoring the traditions of Champagne."

**COLOR** Light ruby red colour with a hint of yellowish brown

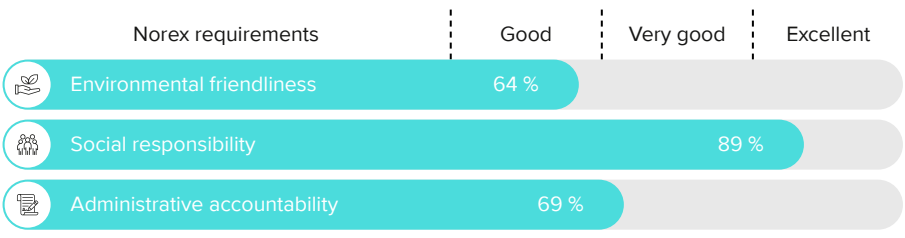
**AROMA** The well-developed scent is reminiscent of cherries, pomegranate, raspberries, strawberries, currants, pink peppercorn, bitter almond and plum jam

**TASTE** Highly fruity, notes of ripe cherry, rich berry flavour, multifaceted, long and elegant

**TIPS FOR USE** A meditation wine, a bottle to share with close friends after a fine dinner. Air-dried ham, a piece of ripe Comté cheese or a raspberry macaron. How about a beef tenderloin in a dough crust or pigeon with cherries. Or what about a lobster with roe sauce, Kobe beef with soy.

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| **WINE TYPE** | Champagnes | **PACKAGE SIZE** | 6 bottle(s) |
| **GRAPES** | Pinot Noir 100% | **BOTTLE CLOSING** | Natural cork |
| **MANUFACTURER** | Champagne Nicolas Feuillatte | **BOTTLE SIZE** | 0,75 l |
| | | **PRODUCT NUMBER** | 111039 |
| **ALCOHOL CONTENT** | 12% | | |
| **SUGAR CONTENT** | 8 g/l | | |

Norex Responsibility Indicator: Champagne Nicolas Feuillatte




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Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari