France, AC Champagne | 2015

NICOLAS FEUILLATTE GRAND CRU BLANC DE BLANCS

CHAMPAGNE
Nicolas Feuillatte
FRANCE

”Deep and noble”



Story

The year 2015 was the third hottest vintage since 1961. April was particularly unusual, with dramatic shifts between cool nights and warm days. Drought conditions began in mid-May and lasted until mid-August, during which the Champagne region experienced unprecedented temperatures for three consecutive months, raising concerns about grape development. Fortunately, abundant rainfall arrived in mid-August and lasted for two weeks, accompanied by a significant drop in temperatures, which helped reduce the risk of disease. In the end, the grapes ripened evenly, and the harvest could begin as planned. The harvested grapes were in excellent condition. This Blanc de Blancs Champagne is made exclusively from Chardonnay grapes selected from Grand Cru villages in the Côte des Blancs region. The high-quality, chalky soils of the Côte des Blancs lend this wine its elegant character and refined minerality. The wine is intense and multi-layered, with balance and complexity that promise excellent aging 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 Greenish yellow

AROMA Rich, intense citrus on the nose, lime, white currants, fresh almonds, herbs and minerals

TASTE Bone dry, notes of citrus, silky, good body, rich and nuanced, elegant and well-balanced.

TIPS FOR USE A delicious aperitif. Oysters, scallops, sushi and sashimi go great with this champagne, but it’s also great for goat cheeses.

Award

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WINE TYPE	Champagnes	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Chardonnay 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Champagne Nicolas Feuillatte	**BOTTLE SIZE**	0,75 l
		PRODUCT NUMBER	111055
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