France, AC Champagne | 2012 NICOLAS FEUILLATTE GRAND CRU **BLANC DE BLANCS**

Nicolas Feuillatte

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BLANC DE BLANCS

MILLÉSIMÉ GRAND CRU

DECANTER WORLD WINE AWARDS



Vintage 2012 Blanc de Blancs will leave those who have enjoyed it longing for more. It was a very cold winter, with february temperatures below -20 °C with frost visiting the vineyards several times in April and May. The hot, sunny weather started in July and continued until the September harvest, ripening the grapes ideally. This year's chardonnays are diverse, fresh and rich. The blend is a brilliant blend of the best grapes from the Grand Cru villages in Côte des Blancs. A gourmet's dream.

Roduces "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 currents, fresh almonds, herbs and minerals

TASTE Bone dry, notes of citrus, silky, good body, rich and nuanced, elegant and well-balanced. This delicious, diverse champagne perfectly represents the rich vintage of 2012

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

WINE TYPE

Champagnes

PACKAGE SIZE

6 bottle(s)

GRAPES MANUFACTURER

Chardonnay 100% Champagne Nicolas

Natural **BOTTLE CLOSING** cork

Feuillatte **BOTTLE SIZE** 0,75 I

ALCOHOL CONTENT 12%

PRODUCT

111055

SUGAR

CONTENT

8 g/l

NUMBER

2021 - 93 POINTS

Award

AVAILABLE FROM FOLLOWING WHOLESALES











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