

L A S O N



TENUTA VILMART
GRAND CELLIER D'OR 2013

GRAPES

CHARDONNAY 80%, PINOT NOIR 20%

PREMIER CRU

PRODUCTION AREA

MONTAGNE DE REIMS

SURFACE OF THE VINEYARD

11 HA

ALTITUDE OF THE VINEYARD

60 -100 METRES ABOVE THE SEA LEVEL

TYPE OF SOIL

WHITE CHALK UNDER A THIN CLAYEY

LAY, DEPENDING ON PARCELS

TRAINING SYSTEM

PERMANENT CORDON FOR PINOT

NOIR AND PINOT MEUNIER AND CHABLIS

FOR CHARDONNAY



VINIFICATION

Fermentation in barrel

Blending of 2 vintages (here 2015 and 2014)

At least 2 years on yeasts

Malolactic fermentation not carried out

Dry extract: 9 g/l

THE WINE

On the nose, it is intense and complex. At the beginning, it has notes of butter, cream, candied pineapple, cardamom and white pepper. After a few minutes, walnuts and mineral aromas come out. The wine is ripe, complex with a big personality. It is rare, distinguishable and elegant on the nose. Fresh and vivacious, the fine effervescence and intense acidity go with you until the end of the palate.

The subtle dry extract and the clean acidity of the wine reveal a great balance between acidity and sugar. At the taste, the acidity is persistent and it gives to the wine a big intensity. The fining is long and clean.