

Cléo Vintage 2010



Technical Sheet:

Blend:

100% Chardonnay
 100 % 2010 Vintage

Vinification:

50% in oak barrels, 50% in stainless steel tank.

Preservation temperature in cellar:

11 to 14°C

Dosage:

8g per Litre

Quantity produced:

10 000 bottles



Terroir:

Coteaux Sud d'Epernay, Vallée du Mancy

Ageing:

Harvest: 2010
 Bottling: July 2011
 Disgorging date: December 2020



Tasting:

Blanc de Blancs "Cléo" cuvée elegantly combines the different expressions of the Chardonnay. It is a mature champagne, rich and complex that reveals aromas of citrus and white flowers while unveiling gourmand notes of honey, brioche, dried fruit ... It is a wine with a great energy, all in grace and in intensity.

A singular emotion.

Food Pairing:

The Cléo will be the perfect match for your cooked fish such as a wild turbo roasted with half-salted butter, a pan-fried scallop just garnished with shallot reduction, sautéed razor clam with candied lemon and butter croutons.

Alcoholic fermentation temperature*

Alcoholic content

SO2 content

Total Acidity

Volatile Acidity

pH

Relative Pressure at 20°C

16°C	11,75% by Vol.	60mg.L	4,75g.L (H ₂ SO ₄)	0,13g/L	2,90	6 bars
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* Free of malolactic fermentation, to preserve the freshness & complexity of aromas.