

CUVÉE 225 VINTAGE 1999

Cuvée 225 takes its name from the capacity of the oak cask in which it is fermented. The oak cask accompanies the wines throughout their evolution and plays a decisive role in developing their particular taste and character. Furthermore, this cask fermentation process makes it possible to be more rigorous in selecting each cru, magnifying the power of each grape variety.

The vineyards of Verzenay, Bouzy, Louvois and Aÿ are used for the Pinots Noirs, and Chouilly, Avize, Cuis and Cramant for the Chardonnays. These vineyards have been selected for their engaging personality and their intrinsic qualities.

BLEND: 50 % pinot noir / 50 % chardonnay.

APPEARANCE:

Pale gold in colour, bright and satin-smooth. A flare of fine beads rises up exuberantly in the glass before exploding at the surface...

NOSE:

Delicately oaked on the nose, acacia aromas blend with slightly spicy hints of forest floor, alternating between a mossy and aniseed character, evoking earthiness and star of anise.

PALATE:

The wine is elegant and balanced in the mouth, and its power is implicit but never overwhelming. Lively and inviting, with flavours of hazelnut and eau de vie, it is quite distinctive compared to other wines in the Nicolas Feuillatte range; a definitive wine for connoisseurs.

SERVE AT 8 - 9°.

FOOD AND WINE PAIRING:

Because the structure of the wine is free from excessive vinosity, it is equally delicious served with veal sweetbreads and wild mushrooms, as with grilled lobster.

AWARDS CUVÉE 225 VINTAGE 1997

Silver medal Vinalies Nationales 2006

Silver medal Wine & Spirits Asia Challenge Singapour 2006

Bronze medal International Wine & Spirit Competition Awards 2006

Bronze medal Japan Wine Challenge 2006

Trophée des Citadelles Citadelles du Vin 2006

CHAMPAGNE
Nicolas Feuillatte



Delicately oaked richness

Fermented in oak barrels

The gourmet Champagne par excellence

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WHAT THE PRESS SAY

«An enticing mix off tobacco, dried berry and gingerbread aromas and flavours, this elegant champagne offers complexity and class. It's dry with a firm structure, a pleasant chalky texture and a nice lingering finish.»

November 2007.

92/100, Wine Spectator.

«Matured in 225-liter barrels (hence the name of the cuvee), this has a depths of flavour and a richness that brings out the ripeness and freshness of the fruit, and a fine, elegant balance. A delicious Champagne, that could age well.»

92/100 Wine Enthusiast.



EUROPE PALLET 800 x 1200 mm

Product	Product Weight (kg)	Product Diameter (cm)	Product Height (cm)	Standard Packaging	Weight of Case (kg)	Case Dimensions (cm)	N° Bottles /pallet	N° Cases /pallet	EAN UVC* code	Total pallet weight (kg)	Total height (cm)
75 cl	1,65	10	32	Case of 6	11,4	33,3 x 23 x 33,3	330	55	3282946013512	652	181
75 cl	1,65	10	32	Case of 6 gift boxes	13	34,5 x 34,5 x 25	216	36	3282946013505	493	165

*Per Unit of Sales

DOC N°MKFTUK051AA - AFTTR0050