

VINTAGE CUVÉE SPÉCIALE

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-BEYOND

In respect of the typical grape varieties of the Champagne wine growing region, this Cuvée Spéciale highlights the finesse of Pinot Noir and Chardonnay, while Pinot Meunier adds balance and homogeneity.

BLEND: 40% Chardonnay, 40% Pinot Noir, and 20% Pinot Meunier.

A selection of 20 to 50 single crus take part in the composition.

AGEING AND WINEMAKING:

The Vintage Cuvée Spéciale is aged for about 4 years, although the legislation imposes a minimum ageing period of only 36 months.

COLOUR:

Pale gold with a generous effervescence.

NOSE:

A subtle dominance of red fruit, often with hints of slightly spiced dried fruits.

PALATE:

Vivacity and delicacy characterize this harmonious Cuvée. Aroma of citrus fruits accords a nice balance on the palate.

SERVE AT 6 - 7 °C.

FOOD PAIRING:

The elegant Vintage Cuvée Spéciale is a perfect accompaniment of marinated salmon, seafood or a risotto with parma ham.

THE WINEMAKER'S COMMENTS:

"The Chardonnay and Pinot Meunier wines are rather charming, delicate, elegant and fruity ... as much qualities to make this a sublime Cuvée."



Aged for a minimum of 4 years

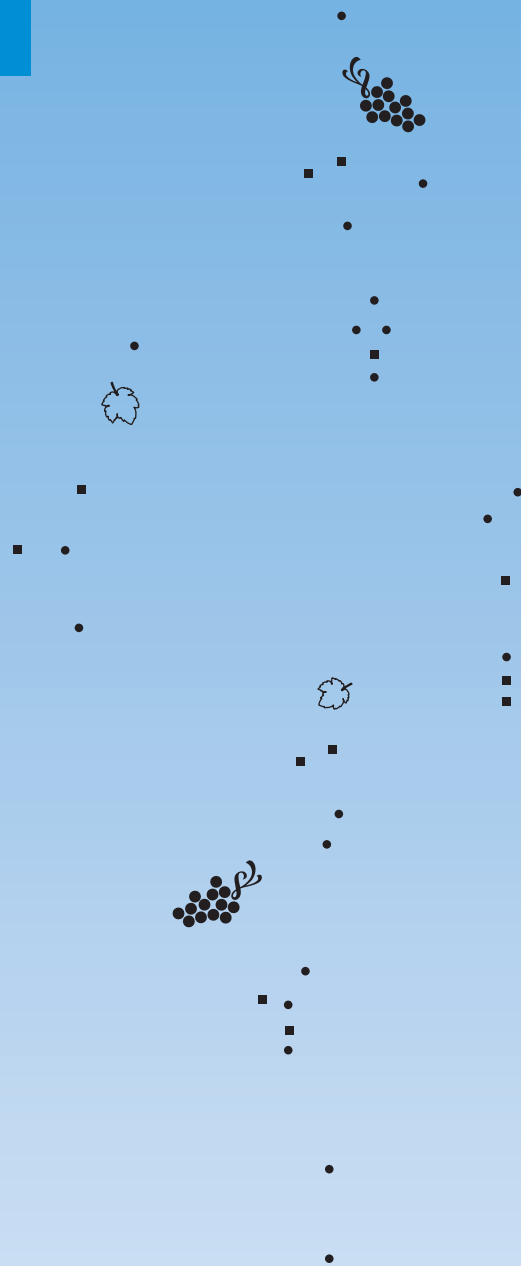
A generous effervescence

An elegant wine

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AWARDS CUVÉE SPÉCIALE VINTAGE 1999

Gold Medal San Francisco International Wine Competition 2006



EUROPE PALLET 300 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 Code*	EAN Code on case	Total pallet weight (kg)	Total height (cm)
75 cl	1,76	10	32	case of 6	11,35	38 x 28,5 x 20	336	56	3282946104630	3282946012065	661	175

*Per Unit of Sales

DOC N°MKFTUK058AB - U404906303

RCS Epernay 775 611 924 - Agrément N° N 1554