Nicolas Feuillatte Palmes d'Or brut 1998

AOC Champagne, 1500 ml

1500 ml

Art. nr. 60208898

The nose starts with aromas of white flowers such as hawthorn and acacia paired with honey. Then there are expressive spicy notes of pepper and ginger, with a hint of red fruits. Clear and pure, with a fine perlage and slightly mineral notes. On the palate it has a very good structure and an excellent and long lasting finish.

Origin:	**France / Champagne**
Grape variety:	**Chardonnay, Pinot noir**
Ripening potential:	**1 to 30 years**
Drinking temperature:	**10 to 12 °C**
Food Pairing:	**Apéro riche, Fruit tart, Whole baked fish, Roast veal with morel sauce, Coquilles Saint Jacques on lentils, Mussels au gratin**
Vinification:	**fermentation in steel tank, pressing the whole grape**
Harvest:	**hand-picking, strict selection**
Maturation:	**in steel tank, on the yeast**
Volume:	**12.0 %**
Parker:	**90**

Note: Contains sulphites

BAUR au LAC Vins

Epicurean profile

Nose profile

Intensity

Floral

Fruitiness

Spiciness

Complexity

Palate profile

Initial impression

Acidity / Juiciness

Minerality/astringency

Body

Length