Nicolas Feuillatte Palmes d'Or Rosé Millésime 2006

AOC Champagne, 750 ml

750 ml

CHF 176.– Art. nr. 60207706

The first impression right from the start: Outstanding! Complex aromas of wild hibiscus blossoms, baroque tea roses, pickled cherries, a hint of raspberry spirit and port wine, ripe orange, cardamom, sumac, cinnamon, toasted almond and some tobacco. Fine pearls surround the striking structure. On the palate complex, juicy and fine, elegant tannins. A generous aromatic fan of apples, blood oranges, cherry stick, raspberry jelly, tamarind, balsamic notes and some anise and pepper. An independent and opulent champagne of the luxury class in every aspect.

Origin:	**France / Champagne**
Grape variety:	**Pinot noir**
Ripening potential:	**6 to 20 years after harvest**
Drinking temperature:	**10 to 12 °C**
Food Pairing:	**Fruit tart, Moroccan specialities, Châteaubriand, Filet Wellington, Wild fowl, Goat's cheese, Vegetable cous-cous**
Vinification:	**bottle fermentation, soft pressing**
Harvest:	**strict selection, in small boxes, hand-picking with simultaneous grape sel**
Maturation:	**on the yeast, long cultivation**
Volume:	**12.0 %**
Wine Spectator:	**92**

Note: Contains sulphites

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10