BAUR au LAC Vins

André Clouet brut Grande Réserve

AOC Champagne, 1500 ml

1500 ml

Art. nr. 60145800

A multi-faceted "wine" that you should definitely invite to the table! The Clouet family is lucky enough to own vineyards in the Grand Cru commune of Bouzy. They received their first vineyards as thanks for their loyalty to Napoleon. Even then, Bouzy was already world-famous as an excellent terroir for Pinot Noir. Today, Jean-François Clouet creates extremely balanced and complex champagnes there. His Grande Réserve presents itself with notes of quince, ripe pear and fresh pastry, the mousse is compact and long-lasting.

Origin:	**France / Champagne**
Grape variety:	**Pinot noir**
Ripening potential:	**1 to 3 years after purchase**
Drinking temperature:	**8 to 10 °C**
Food Pairing:	**Apéro pastries, Apéro riche, Sushi, Sashimi, Ceviche, Goat's cheese**
Vinification:	**bottle fermentation, pressed carefully and immediately**
Harvest:	**hand-picking**
Maturation:	**on the yeast**
Maturation duration:	**36 months**
Volume:	**12.0 %**
Parker:	**91**

Note: Contains sulphites

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Epicurean profile

Nose profile

Intensity

Floral

Fruitiness

Spiciness

Wood influence

Complexity

Palate profile

Initial impression

Acidity / Juiciness

Minerality/astringency

Body

Length