

# LES OUBLIÉS

EXTRA BRUT - BLANC DE BLANCS  
GRAND CRU  
MILLÉSIME

*Les Oubliés is a collection of exceptional champagnes preciously kept in a vaulted cellar under 5m of chalk.*

## CHARACTERISTICS

- Grapes varieties : 100% Chardonay Grand Cru
- Terroirs : Avize, lieu dit "Les Maladries du Midi"
- Dosage : 2 g/l
- Main harvest year : millésime 2007

## ELABORATION

- Selection of a terroir
- Ageing on lees for a minimum of 6 months
- Blocking of malolactic fermentation in certain vats
- Bottled 10 months after the harvest, without filtration
- Bottle ageing: 10 years

## TASTING NOTES

- Yellow colour with golden hues
- Powerful nose with aromas of dried and roasted fruits
- Complex and well-balanced palate with notes of candied citrus fruits

## AVAILABILITY AND TASTING ADVICE

- Available in bottle in its individual box
- Ageing : 7 years
- Serve with : foie gras, dishes cooked in sauce, comté cheese (minimum 18 months), walnut cake with custard
- Serve at 6°C

