CUVÉE DES GRANDS VINTAGES

OVERVIEW: This Champagne is exclusively made out of the juices from several years’ first pressings of the best vintaged productions. Among the choices of wines offered by Champagne Rodez, the Cuvée des Grands Vintages is the Champagne one wishes to offer to celebrate the important moments of one’s life, with its golden color, with hints of copper and sometimes of light orange.

VARIETAL BLEND: 70% Pinot Noir, 30% Chardonnay


AVERAGE AGE OF THE VINES: 34 years old

VINIFICATION: Out of barrels 100%; no malolactic fermentation

DOSAGE: 3 grams

REVIEWS:
“...Delivers the layered mystery that I seek in the best Ambonnay wines, beginning with a nose of gentian and violet; ocean breeze, and crustacean shell reduction; not to mention intimations of the white peach, apple, grapefruit and pineapple that go on to constitute the luscious, tart-edged fruit matrix on this wine’s polished palate. There is both a shimmering mineral expression and a salivary gland-tugging saline savor in the long finish.” -92pts, David Schildknecht, Wine Advocate

“Bright yellow-gold. An intriguingly perfumed nose evokes poached pear, orange zest, sweet butter and honey, along with a smoky quality and a chalky mineral overtone. Chewy, very deep citrus and orchard fruit flavors are complicated by suggestions of toasted brioche, white truffle and candied fig. Finishes very long and smoky, with resonating floral and mineral qualities. I’d serve this complex Champagne, which comprises wines from 15 different vintages dating back to 1995, with an indulgent, buttery poultry or shellfish dish.” -93pts, Josh Raynolds, Vinous