

CHAMPAGNE
TRIBAUT
Schloesser
ROMERY-FRANCE

L'Authentique 2008

60% Pinot Noir - 40% Chardonnay

Produced 2 terroirs

Aÿ et Romery

Limited edition and numeroted

Its grapes come from old vines growing in Aÿ, Écueil and Romery and it undergoes one year's ageing in large oak casks (foudres) and barrels, making L'Authentique full and powerful on the palate, with hints of vanilla and caramel.

Only 2,493 bottles are produced each year
and are aged sur lie for 5 years before disgorgement.

Dosage: 5 grams of sugar per litre.

Tasting characteristics :

Appearance : Golden hue – Extremely fine, delicate bubbles

Nose : A very complex wine which develops light, fine woody aromas revealing hints of vanilla, brioche and bread crumbs.

Palate : With very fine effervescence on the palate, this cuvée is powerful and complex, and possesses great richness. It is full-flavoured and develops notes of brioche and butter.

Storage : Can be kept for 1 to 5 years. Serve between 8-10°C

Analytical profile : Alcohol : 12,4% Alc/Vol. | Acidity : 4,25 g/L | Dosage : 5 g/L

Awards :

• 17/20 by Jancis Robinson

