

Champagne Charton Guillaume Perle de Jour

(around 21 euros per bottle)

Poetic name and white frosted glass bottle, refined and luxurious, delivered in an elegant satin pouch.

ASPECT

Golden and solar.

Fine bubbles, refined.

Delicate bead of foam, persistent after service.

NOSE

Intense thanks to the long period between disgorgement and marketing (4 to 6 months), it takes us into an endless perfumed farandole.

Aromas of red and black fruits (cherry, raspberry, blackcurrant, blackberry and strawberry) supported by delicate spices (liquorice, pepper and cinnamon), delicious signatures of the Meunier, exclusive varietal of the *cuvée*.

Later, the radiant maturity is revealed with its scents of caramel, honey and pastries, subtly toasted, result of three years of ageing on laths of the bottles with patient autolysis of the *prise de mousse* yeasts.

PALATE

Pure opening, obtained by the rigorous selection of the first juices (*cuvée*) during the pressing of the grapes and by the absence of dosage (no sugar added at disgorgement), enhanced by the vibrant minerality.

The moult is then revealed deep and sensual, definitely the result of the fulfillment of the malolactic fermentation of the base wines, highlighted by the creamy effervescence.

Warm finish.

Remarkable length on the palate.

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With this *cuvée* Perle de Jour brut nature, Bertrand Charton and his father Raynald, founder of the brand, offer us a touching interpretation of the Meunier, harvested by hand in 2010 and 2011.

To taste from aperitif to meal, to accompany the best of a bass and potatoes carbonara, for example.

CHAMPAGNE CHARTON GUILLAUME

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Wine grower in Méry-Prémecy in the Mountain of Reims, the Champagne House Charton Guillaume cultivates with care its vineyard of 6 hectares, spread over Méry-Prémecy and Vrigny (Premier Cru), planted with 80% of Meunier, 10% of Pinot Noir and 10% of Chardonnay, in the greatest respect of the environment (grass cover of the plots and ploughing of the soils). A controlled oenology gives birth to around 40,000 bottles of Champagnes with personality per year.