

CUVEE ROYALE JOSEPHINE 2008



2008, a cool year

It remained cold until the end of December. The winter that had endured so long delayed the budding of the vines. April saw the return of positive temperatures and just enough rainfall to result in an exceptional flowering. The two summer months were hot and rainy. The harvest was late, starting from the 15 September.

Winemaking

Cuvée Joséphine is made up of 54% Chardonnay and 46% Pinot Noir coming from Premier and Grand Cru vineyards in Avize, Vertus, Chouilly, Cumières, Mailly and Le Mesnil sur Oger. It is aged in bottle for a minimum of 6 years. The riddling is done manually on pupitres. Each bottle passes through the hands of around ten cellar hands, all passionate about the creation of exceptional champagnes.

Tasting

The colour is yellow gold tinged with glowing coppery elements. The nose combines the floral fragrance of an iris garden and notes of "spicy-sweet" balsam and an exotic aroma of sandalwood. As it opens up the senses are assaulted by aromas of dried fruits, fig and prune. Finally there are sensual spicy elements.

The palate is truly vinous with great vivacity. The Pinot Noir releases powerful fruit flavours enriched with almond notes, and a touch of vanilla. The Chardonnay is refreshing on the palate, with touches of pastry flavours. The finish is long, and complex and intense, with a soothing note of white truffles of Alba. The style of Joséphine can be characterised in two words : Intensity and Balance

Partner with Food

This champagne perfectly partners a fresh dish of carpaccio of Saint-Jacques. It enhances the tender flesh of a line caught bass. Vinosity and effervescence balance the smoked meat of a rich game dish. Served with delicious candied apricots and walnuts, its pastry notes add a wonderfully complex note.

Keeping

Josephine is timeless and can be cellared with confidence, to each age its pleasures ! Keep in the cellar away from light and at a constant temperature. Serve at around 10 ° C.

