



Louis Casters
Cuveé Eugene

To pay tribute to the 1899 Belgian founder of the Maison de Champagne (1857-1932), the founder of the Maison de Champagne, we wanted to create an extraordinary cuvée: the Cuvée Eugène“

VARIETY:

70% Chardonnay, 15% Pinot Meunier, 15% Pinot Noir, Assemblage from 3 years, approx. 7-8 years aged on linen

LAYER:

Cote de Blancs, Montagne de Reims and Vallée de la Marne

APPEARANCE:

yellow color, with deep straw-yellow reflections, liquid and satin-cut appearance in the glass, thin and light bubbles as on a delicate cord

NOSE:

In the nose liquorice, fig, notes of mango, blackcurrant, pear, white pepper and ginger. In the mouth silky, creamy, dry with fresh

MOUTH:

In the mouth silky, creamy, dry with fresh fruit (citrus, apricot, mirabelle, plum, mango). Long, clean, harmonious finish.

EAT:

This excellent and special cuveé goes with strong dishes such as foie gras, fried porcini mushrooms, risotto, but also bratwurst.