



## Louis Casters

### Sélection

#### VARIETY:

100% Pinot Noir, assembly of 2 years, no malolactic fermentation

#### LOCATION:

Montagne de Reims, 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

#### MOUTH:

The attack in the mouth is supple and fresh with a creamy and melted shower. The wine unfolds with treats in the palate on a density of meaty, candied fruit and citrus meat. The calcareous mineral feeling in combination with fruity and briose fat touch strengthens the middle mouth patina. The balance is maintained by a tonic acidity, which leads us to a festive end, where tropical fruits, pineapples, mango and passion fruits are shown.

#### NOSE:

At the beginning, a fine fragrance opens with notes of canderapricots, tatin apple, milk caramel and violets. With the ventilation develop sours of lychee, fried pineapple, candied orange zest, rhubarb, which soon join jam and squeeze.

#### FOOD:

This delicious cuvée fits perfectly aperitif, gougères in the county and orange, foie gras terrine, mango chutney and pineapple  
Carpaccio de Saint-Jacques et du mango, turbot creamy sauce and fried