



Louis Casters

Cuvée JL



REBSORTE: 70% Chardonnay, 15% Pinot Meunier and 15% Pinot Noir

LOCATION: Vallée de la Marne , Cête des Blancs , Montagne de Reims .

SPECIAL FEATURE: Assembly of 3 years, maturation to 13 years, no malolactic fermentation.

BACKGROUND: The champagne wears a bold pale yellow dress with shiny golden-yellow reflections. Its flowing appearance is indicated by very thin bubbles nourishing a delicate cord.

NASE: The first nose is reminiscent of yellow flowers, honey, warm butter, mocha, tatin apple, candied peaches, orange, almondfrangipane. With the ventilation, it gets airy accents of mint and white pepper, soft spices, candored mango and mandarin. Strong ventilation shows the richness of Champagne with a smell of candied citrus, sweet almonds, fried pineapple and apple.

MUND: The attack on the palate is supple and fresh, with a creamy and melted excitement. The wine develops in the palate with a density of tropical fruits reminiscent of yellow peaches, mandarin and sweet almond, sweet and melted with an acidic structure. The creamy and delicate finale reflects the aromas of dried fruit, mandarin, iodine and orange, with a long tactile, fresh and greedy resonance in the palate

FOOD: Smoked salmon, soft guacamole and segments with pink grapefruit Roasted scallops and tropical sauce (orange juice, olive oil, shallot, passion fruits) Turbot fillet and reduction of clementine juice, veal liver, foie gras lardé, chutney mango and pineapple, roast veal orloff, fish, fried pineapple and crispy apricots