

Sténopé 2012

Finesse



Available in:
75cl bottle and 150cl magnum

Elaboration

- **Blend:** 52% Pinot Noir and 48% Chardonnay
- **Alcoholic fermentation:** mostly in 300 litre oak barrels (from Champagne Ardenne)
- **Malolactic fermentation :** partial
- **Ageing:** 7 years minimum
- **Disgorging:** extra-ageing of 6 months minimum
- **Dosage:** BRUT 5g/L (+/- 1g)

Tasting

An elegant and fine nose, with floral, white fruit and citrus notes, followed by chocolate and roasted almond notes.

The palate is tonic, then creamy, with notes of lemon zest and bergamot, followed by slightly candied fruit, brioche and warm bread.

The finish is smooth and fresh.

Key aromas: fresh citrus, brioche, almond

Sensations: bright, enchanting, delicate

Food: as an aperitif, oysters, Saint-Pierre, sea bass...

Advice: serve at 8-10°C

The photograph of the 2012 vintage

A rather mild winter until February, followed by an intense cold. Some spring frosts followed by a lot of rain until July. Then a dry and sunny summer, favourable to viticulture and quality. An extremely complex year.



Gift-box