

# LES OUBLIÉS

BRUT NATURE  
BLANC DE BLANCS GRAND CRU  
MILLÉSIME

*Les Oubliés is a collection of exceptional champagnes  
preciously kept in a vaulted cellar under 10m of chalk.*



## CHARACTERISTICS

- Grapes varieties : 100% Chardonnay Grand Cru
- Terroirs : Avize, lieu dit "Les Maladreries du Midi"
- Main harvest year : millésime 2009

## ELABORATION

- Selection of a terroir
- Ageing on lees for a minimum of 6 months
- Blocking of malolactic fermentation in certain vats
- Bottled 10 months after the harvest, without filtration
- Bottle ageing: 15 years

## TASTING NOTES

- Yellow robe with pale gold and green highlights reflecting Chardonnay
- Fresh and mature nose with yellow fruits aromas
- Long and elegant palate with brioche notes of citrus fruits (grapefruit, blood orange...)

## AVAILABILITY AND TASTING ADVICE

- Available in bottle in its individual case
- Ageing : 7 years
- Serve with : foie gras, dishes cooked in sauce, comté cheese (minimum 18 months), walnut cake with custard
- Serve at 6°C