



A GIFT OF THE TERROIR

EXCEPTIONAL LINE

MILLÉSIME DEUX MILLE SEPT

Vintage 2007

75% Pinot Noir, 25% Chardonnay

Dosage: 6 g/l.

Aging on lees for a minimum 6 years

Cumières plots

Lot: 3,000 bottles

Prizes:

Gault & Millau: 15,5/20

Tastedjournal: 87,5/100 - Andreas Larsson & Markus Del Monego

Food matches: Scallops, warm duck foie gras with figs, oven cooked bar, bresse chicken with a mushroom sauce and why not daring a curry chicken or thai dishes.

Cheeses: Comté, summer beaufort.

The rare and exceptional character of this Millésime Deux Mille Sept ("2007 Vintage") is embodied by the handwritten signature of its year on a bed of gold. It comes from an unusual blend for the Maison, combining a major part of Pinot Noir with a proportion of Chardonnay. The pleasure of finding such a degree of authenticity and originality in the tasting led Maison Vadin-Plateau to propose this refined Millésime, with its subtle flavors and perfect balance between complexity and freshness.

The nose is delicate and complex. Notes of citrus, white fruits and honey alongside elegant nuances of milk and spiced with lightly roasted ginger and anise. A vintage that is fresh and elegant on the palate.

