



Leopoldine

CHAMPAGNE

FRANCE

Exaltation

BLANC DE BLANCS - 2013 VINTAGE

Blend

Grand Cru - 100 % Chardonnay
Harvest 2013 - No malolatic

Tasting notes

Exaltation is adorned with a pale yellow gold dress with light straw yellow highlights. The first nose is expressed in a spring register. It is mineral and very floral, evoking notes of soft chalk and iodine, with scents of acacia, buttercup, fresh rose, mimosa, with brioche accents that reveal themselves. The wine has aromas of lemon, white peach, fresh meringue, pear, verbena, fresh almond, caramel, grilled hazelnut, with accents of honeycomb and peppermint.

The palate is supple and fresh, with a creamy and melting effervescence. *Exaltation* develops a luscious and crisp fruity texture, highlighted by an exquisite citrus acidity. The mid-palate is orchestrated by a chalky minerality that imparts frankness, salty iodine and a lengthened palate. Overall, while this wine is still young, it still has the beautiful allure of a vintage and makes the most of crisp grapes. The saline and tactile finish resumes the spirit of lemony freshness on a menthol background, like an uninterrupted breeze.

Food/wine pairings

- Fine fattened oysters,
- Salmon marinated with Kaffir lime oil and Granny Smith apple jelly,
- Scallops pan-fried with seaweed butter and celery root mousse,
- Grilled lobster and leeks with parmesan emulsion,
- Fillet of bass with hazelnut crust and champagne mouclade,
- Hake on risotto with cockles,
- Sautéed pike perch and pilaf rice with leeks and coriander with oyster juice.

Only available in bottles (75 cl)



4, rue du Moulin - 51150 Ambonnay
T. +33 (0)684 590 756 - contact@champagne-leopoldine.fr
www.champagne-leopoldine.fr

