

FT

CHAMPAGNE
FERNAND THILL

VIGNERON A VERZY GRAND CRU



MILLÉSIME 2016

BRUT

GRAPE VARIETIES

70% Chardonnay - 30% Pinot Noir

QUALITY & DOSAGE

≤ 5 g/l BRUT

TASTING NOTES

Eye : This vintage champagne has a still youthful, pale-gold appearance with golden glints and slowly rising fine streams of bubbles.

Nose : The nose is initially subtle and discreet with notes of fresh flint, peppery mint and rose petal. Swirling the glass, we discover hints of maturity such as cashew nut, candied lime peel and plum preserve.

Palate : This Millésime 2016 is rich, full and unctuous on the palate. The wine develops beautifully with Agen prunes, peaches in wine, pear and star fruit. It is warm on the palate with an acidulous, saline final flavour which gives it good length in the mouth.halk.

SERVICE AND ADVICE

Between 8 and 10°C in an ice bucket with fresh water and a few ice cubes.

WINE PAIRING

As an aperitif, it can be enjoyed with sautéed foie gras canapés, slivers of Serrano ham, or – for true gourmets – a spoonful of Ossetra Caviar. With a meal, it will harmonise perfectly with venison civet with honey, duck breast and Ducasse-style roast prune, or a rabbit casserole with apple and pear. Discover how perfectly this 2016 vintage champagne flatters refined, mouth-watering cheeses such as Comté or Extra Old Mimolette.

