

Champagne Huguenot-Tassin Cuvée Noire Spéciale Millésimée 2009

(around 60 euros per bottle)

Original and luxurious bottle. Elegante copper-coloured cap.

ASPECT

Solar.

Very fine bubbles.

Elegant bead of bubbles.

NOSE

Radiant, it takes us into a heady and endless aromatic waltz.

The Pinot Noir, exclusive varietal of the *cuvée*, harvested at perfect ripeness in the oldest vines of the wine estate (50 to 60 years old), establishes its fragrances of red and black fruits (strawberry, raspberry, blackcurrant and blueberry) underlined by delicate touches of exotic fruits (ananas, apricot and citrus fruits) and mint, definitely the result of the very slow alcoholic fermentation of the base wines (2 to 3 weeks) at low temperature (14 to 15 °C).

PALATE

Pure and dense opening thanks to the rigorous selection of the *têtes de cuvée* (very first juices out of the press), highlighted by the mineral tension.

The mouth becomes ample and silky, supported by flavours of honey and pastries, obtained by the judicious fulfillment of the malolactic fermentation of the base wines, but especially by the patient ageing on laths of the bottles (6 years) before disgorgement.

Fresh finish, barely spicy.

Endless length on the palate.

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For this reserved Cuvée Noire Spéciale Millésimée 2009 (2,384 bottles), last creation of the House in 2015, Edouard Huguenot was able to vinify with talent, without any concession, his perfectly healthy Pinots Noirs, to offer us a well-defined Champagne, remarkable interpretation of the year 2009.

To taste from aperitif to meal, with a duck tournedos and *foie gras*, for example.

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Founded in 1984 by Benoit and Marie-Claire Huguenot, in Celles-sur-Ource in the heart of the Côte des Bar, the Champagne House Huguenot-Tassin has been perpetuating the long family winegrowing tradition. To ensure high quality of grapes and respect of the environment, he cultivates with passion its vineyard of 7 hectares to produce each year around 40,000 bottles of a creative range of highly expressive Champagnes.