# deVenoge 



On the 25th May 1728, Louis XV of France made viticultural History by issuing a decree allowing only wines of Champagne to be both shipped and marketed in bottles. This document was a most precious gift to the region; what was once a regional tradition was about to become a true phenomenon. Bottling meant that the sparkle created during fermentation could be preserve only for wines of Champagne, marking the birth of 'Champagne' as we know it today. Our Champagne House de Venoge is proud to have Been the first to highlight this historic act with this cuvee prestige.

## TASTING NOTE

The nose is subtle and voluptuous. On the palate, the wine reveals a paradox of flavours, fine but intense, underlined by an incandescent yellow gold color, This Champagne's exceptional elegance will seduce connoisseurs of great champagnes

## BLEND

- 50\% Pinot Noir: Verzenay, Ambonnay, Mailly, Bouzy
- 50\% Chardonnay : Cramant, Mesnil-sur-Oger,

Chouilly, Avize

## TECHNICAL

- Dosage : 6 gr
- Alcool : 12 \% / Vol.

