



DEPUIS 1837

de VENOGE

Louis XV

BRUT
2008



ON THE 25TH OF 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 PRESERVED ONLY FOR WINES FROM CHAMPAGNE, MARKING THE BIRTH OF CHAMPAGNE AS WE KNOW IT TODAY.

DÉGUSTATION

Subtle nose with minerality that suggests a great complexity. Louis XV 2008 is the first vintage made without Malolactic fermentation. It reveals in the mouth a paradox of fine and intense aromas (almond, citrus and peppery notes). The attack is powerful with exceptional freshness. A very beautiful tension and a final with salinity. Probably the best Louis XV produced until today.

ASSEMBLAGE

- Chardonnay 50%
 - 20% Avize
 - 15% Oger
 - 15% Le-Mesnil-sur-Oger
- Pinot Noir 50%
 - 41,5% Verzenay
 - 8,50% Bouzy

DOSAGE

- Dosage : 6 g / litre

(Disgorged in January 2018)

QUANTITY LIMITED, ON REQUEST