

Vintage 2015

The signature of time

The predominance of Pinot Noir with the touch (10%) of wines produced in oak casks and the prolonged aging on the lees give the power and aromatic richness so typical of Veuve Clicquot Vintage style.



Dosage

6 G/L

Tasting notes

Citrus fruits:

orange, grapefruit,
lemon peel

Pastry aromas:

biscuit, brioche,
crumble, marmelade,
dried apricot, date,
roasted almond,
hazelnut, honey

Harvest 2015

Exceptional harvest:

low rainfall, good sunshine

Wines:

concentrated, structured

Aging Potential

Over 15 years

Blend

50% Pinot Noir
30% Chardonnay
20% Meunier

Food & Wine Pairings

Gourmet

Energy

(salicornia, katsuobushi, citrus)

Diversity

(play with textures, spices, world cuisine)

Intensity

(products with character, smoked and grilled)

*Turbot cheek in tempura, seaweed salad with
roasted sesame*

How To Drink

- Temperature: 10 to 12°C
- Use the Veuve Clicquot Prestige Glass

Gourmandise Complexity Strength

Did You Know

- 67th vintage since 1810, the year when Madame Clicquot created the first vintage champagne.