



DEPUIS 1837

de VENOGE

Louis XV

BRUT

2012

96

POINTS

JAMES SUCKLING.COM 



THE PRESTIGE CUVÉE LOUIS XV, TO WHOM CHAMPAGNE OWES SO MUCH. WITH THE RULING OF MAY 25, 1728, LOUIS XV ALLOWED CHAMPAGNE WINES TO BE MARKETED AND TRANSPORTED IN BOTTLES. AT LAST, THE SPARKLING PROCESS COULD TAKE PLACE IN THE BOTTLE: CHAMPAGNE WAS BORN. THE LOUIS XV CHAMPAGNES ARE MADE ONLY FROM THE BEST VINTAGES.

TASTING NOTE:

Rich and complex honeyed aromas. Notes of fresh lemon and white flowers. The palate is complex and mineral. Powerful with great tension and a magnificent length in the mouth, characteristic of great Champagnes.

The Louis XV 2012 is made without malolactic fermentation.

Excellent aging potential.

BLEND:

- Chardonnay 50%
- Pinot Noir 50%

TECHNICAL:

- Dosage: 7 g / liter
- Alcohol level: 12% / Vol.

Limited quantities, please contact us

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