



LOUIS DUBOSQUET  
CHAMPAGNE  
GRAND CRU

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MILLESIME 2005

## A SYMPHONY OF GRANDS CRUS

Louis Dubosquet Champagne Grand Cru Millesime is a blend of Chardonnay and Pinot Noir grape varieties (45% and 55% respectively), but chosen only in exceptional years when the fruit has reached the highest level of perfection.

Louis Dubosquet Champagne Grand Cru Millesime is then stored in cellars for a minimum of 6 years but often longer, so revealing its potential for elegant ageing which results from its exclusively Grand Cru origin.

It is presented in a traditional 19th style bottle with a 24 carat gilded label made by Master Goldsmiths. Each bottle is identified by a serial number engraved in the glass and recorded on a watermarked certificate.

The cork, according to the Royal Ordinance dated 1735, is fastened, not by a metallic muselet, but by a crossed string with a seal identifying the authenticity and elegance of this exceptional Champagne.

A beautiful golden fluid achieves a perfect balance between expressive citrus aromas with hints of brioche, toasted bread, fresh butter, dried fruit and just a suggestion of truffle.

In short, a full bodied, creamy and complex Champagne with very delicate effervescence.

Only a few thousands of bottles are available each year for sale worldwide.



[www.plantevigne-dubosquet.com](http://www.plantevigne-dubosquet.com)

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