



CUVÉE SPÉCIALE BRUT
VINTAGE 1999

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-AND BEYOND

CUVÉE SPÉCIALE BRUT VINTAGE 1999



Respecting grape varieties, the Cuvée Spéciale Brut vintage 1999 emphasises the delicacy of the Chardonnay which accounts for 60% of the blend. The right proportion of Pinot Noir and Pinot Meunier give it balance and homogeneity. Blend: 60% Chardonnay, 20% Pinot Noir, 20% Pinot Meunier.

A wine of elegant complexity:

Colour: pale gold colour, generous effervescence.

Nose: the first notes of citrus fruit (lemon and grapefruit) mixed with floral aromas of may blossom and physalis make the first nose tonic and fresh. Then, in turn, honey, gingerbread and Virginia tobacco reveal aromas which are more suave and gourmand.

Palate: Vivaciousness and delicacy characterise the citrus fruit bouquet which develops harmoniously to give good balance on the palate.

Serve at 6 • 7 °C.

This elegant Cuvée Spéciale is a perfect accompaniment for marinated salmon, seafood or simply a lemon tart.



75 CL

Cellar Master's comments

“ CHARDONNAYS AND PINOTS MEUNIERS ARE RATHER FLATTERING, DELICATE, ELEGANT AND FRUITY ... MAKING THIS A SUBLIME CUVÉE. ”



Europe Pallet 800 x 1200 mm

Product	Product weight (kg)	Product diameter (cm)	Product height (cm)	Standard Packaging	Weight of case (kg)	Case dimensions (cm)	N° Bottles/pallet	N° cases/pallet	EAN code *	EAN code on case	Total Pallet weight (kg)	Total height (cm)
75 cl	1,76	10	32	case of 6	11,35	38 x 28,5 x 20	336	56	3282946104630	3282946012065	661	175

*PER UNIT OF SALES

DOC N° MKUK57AA
U4c49c63c2



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