

Croughton Wine Appreciation Group
“Moore Champagne”

TASTING NOTES

403. Bernard Pertois Brut Tradition Grand Cru

100% Chardonnay Blanc de Blancs produced from the 4.5 ha Grand Cru vineyard in the village of Le Mesnil sur Oger. Bright gold in colour, it is lively yet harmonious with a fine nose suggesting yellow fruits, mirabelle and brioche. On the palate it shows depth being full bodied and ripe.

General comments:

Colour:

Nose:

Taste:

Score: 3.27/5 (5 is highest) Price: £21.50

404. Bernard Pertois Cuvée de Reserve Grand Cru

A 100% Chardonnay Blanc de Blancs champagne from Le Mesnil sur Oger. The dumpy shaped bottle indicates this is a wine of quality. With a bright lemony colour it is light, well balanced with an aroma of flowery perfumes. Hints of fruits may be tasted followed by a silky smooth creamy finish.

General comments:

Colour:

Nose:

Taste:

Score: 3.47/5 (5 is highest) Price: £27.00

405. Jean Plener Fils Cuvée Brut

A blend of 70% Pinot Noir and 30% Chardonnay from the Plener parcels of vines around the Grand Cru village of Bouzy. A brilliant yellow gold colour with fine bubbles and persistent effervescence. Fine and delicate aromas of peach and apricots, nuts and almonds.

General comments:

Colour:

Nose:

Taste:

Score: 3.04/5 (5 is highest) Price: £ 25.00

Please drink responsibly especially if driving

www.croughton.org.uk/village-life/societies-and-clubs/wine-club/

Contact: croughtonwag@gmail.com

406. Vauversain Brut

The Chardonnay grape enjoys a symbiosis with the subsoil of Oger . The light golden hue with a delicate mousse leads the way to fine but subtle floral notes. The hint of minerality is characteristic of the Cotes de Blanc.

General comments:

Colour:

Nose:

Taste:

Score: 3.42/5 (5 is highest) Price: £27 .00

407. Jean Plener Fils Rosé

A blend of 15% Bouzy Rouge 85% Plener Champagne Brut from the Plener parcels of vines around the Grand Cru village of Bouzy. A pink grapefruit colour with fine bubbles and persistent effervescence. A generous aroma of strawberry, grapefruit, almond and nuts. The taste is harmonious and full bodied.

General comments:

Colour:

Nose:

Taste:

Score: 2.96 /5 (5 is highest) Price: £ 32.00

408. Vauversain Rosé du Soir

The conjoining of the Chardonnay grape from Oger and the Pinot Noir grape from Bouzy. Intense raspberry pink and coppery shades. The nose deposits a frame of red fruit and macerated black, pomegranate, Mara strawberry, blueberry, currant. On the palate the wine is delicious and fruity with tangy notes supported by a fine mousse.

General comments:

Colour:

Nose:

Taste:

Score: 3.38 /5 (5 is highest) Price: £33.00

Please make a note on your calendars of the remaining dates for CWAG events in 2016-2017:

9th December 2016

3rd March 2017

5th May 2017 AGM