



CHAMPAGNE TRUDON

À FESTIGNY



INSTANTANNÉE, TRUDON REMARKABLE YEAR

Instantannée is a vintage: it presents a unique year during which Nature offered to our vines and grapes the ideal maturity and a remarkable expression.

Grape-varieties: The cuvee "Instantannée", produced from a single and same year of harvest, is the ultimate representation of the House. It is a photography of the vines (Meunier, Pinot Noir, Chardonnay) and the soil of the wine estate.

Making process: With no malolactic fermentation, the excellence of the year offers some nice maturity together with an optimal acidity for its keeping over time.

Bottling: Bottle

Visual, olfactory and taste examination:

- Instantannée has a satin and fluid aspect, of pale golden yellow colour nuanced by clear and deep tints. It is lively with fine and rather light bubbles that feed a continuing ring. The visual sensation announces a fresh and rich wine.

- Its first nose evokes smells of bergamot, black cherry, lime tree, basil, lime, strawberry, fresh cassis, and peony. When aerated, it turns towards notes of mint, liquorice, humus rich soil, iodine, almond paste, sour orange, plum, pepper, stone fruits, and mirabelle plum.

- Its approach in the palate is soft and fresh with a creamy and melted effervescence. Instantannée develops in a suave way with a density of pulpous and fleshy fruits, crunchy and candied. The mid-palate is orchestrated by a clayey minerality providing patina, slightly tannic, a tactile touch in the upper palate and a fruity sensation with great amplitude. This gourmet opulence is balanced by some orange, fresh and tense acidity. The whole comes to a full and harmonious finish with a large tactile and aromatic persistence, with rich delicacy refined by a delicious saline hint.

Culinary harmonies:

Instantannée is a champagne wine of character having chew and coating in the palate, asking for fleshy and audacious food. We suggest a tasting at a temperature from 8 to 11°C with our suggestions of culinary harmonies:

Courses:

*Bass stuffed with crayfish, creamy sauce with oregano
Veal fillet, creamy risotto with chanterelles*

Cheese:

*Ripe Langres
Ossau-Iraty – ewe cheese with Espelette chili pepper*

Desserts:

*Mango Tatin
Crunchy cake with Mirabelle plum and financier cake with apricot...*