



CHAMPAGNE
TRUDON
 À FESTIGNY



m **MAGNIFICENCE, TRUDON
 QUINTESSENCE**

Magnificence was born from a precise and advanced making process: it is the champagne wine crowning the TRUDON style.

Grape-varieties: Issued from the black grape-variety of the House, Meunier (50 %), combined with the white grape-variety, Chardonnay (50 %), Magnificence's specificity is to present both grape-varieties vinified separately in wood.

Bottling: Special bottle

Making process: A delicate and requiring exercise, Jérôme TRUDON has chosen vinification and aging in barrels to enhance these two grape-varieties.

Visual, olfactory and taste examination:

- Magnificence has a fluid robe, of pale yellow colour with pale silver yellow tints.

- The first nose evokes almond pasta, quince marmalade, and kumquat. When aerated, it turns to notes of apple, lime, roasted coffee, cashew, nutmeg.

- The approach in the palate is soft and fresh with a creamy and melted effervescence. Magnificence develops with a density of pulpous and fleshy fruits reminding pear, apple and peach. The mid-palate is orchestrated by a minerality providing power, vinosity and a great tactile sensation refined by the controlled coating of wood. The whole is fresh and tense by some limey and green apple acidity, ensuring constant aromas in the palate. Its sleek finish is full, delicious, fruity, spicy and iodized. It melts with delicacy while offering us a saline touch with crystal-clear colour.

Culinary harmonies:

Magnificence is a champagne wine of character with assets that allow matching it with precise and gastronomic courses. We suggest a service at a temperature of 8 to 10°C with our suggestions of culinary harmonies:

Starters:

*Caviar
 Gillerdeau Oysters*

Main courses:

*Ravioles and lobster fried in ginger and candied lemon
 Turbot fillet, lobster in nantua sauce and*

roasted crayfish

Marinated foie gras cooked in black pepper and star anise

Haunch of veal cooked in low temperature, lemon and parmesan