

CHAMPAGNE PAUL GOERG



Cuvée Lady 2005

CUVÉE LADY

Harvest 2005

After 2 difficult years, 2005 is a great vintage in Champagne.

Winter is really cold until spring, with several frosts. Spring is pretty wet with cool temperatures. Fortunately, this has not damaged the vegetative cycle of the vine. Summer is mitigated with medium temperatures between July and September never exceeding 18°C.

Fortunately, from 2nd week of September, sun came back and between 9th and 10th of September first grapes could be picked with an excellent health state.

Cuvées from the Vintage 2005 are outstanding, with great purity and delicacy.

Wine making

Selected from the best areas and from our oldest vines, Cuvée Lady is made with the most prestigious Premiers and Grands Crus in Champagne : Vertus, Mesnil sur Oger and Verzenay.

Thanks to a very precise wine making, plot by plot, in little stainless steel vats, a 8 years ageing on the lies and a very low dosage, Cuvée Lady is the quintessence of our Maison.

Only 3000 bottles of this cuvée have been elaborated.

Sensations

A bright and vibrant **colour**, with beautiful silver hints, showing a very elegant effervescence with a really fine bubble, the signs of the greatest cuvées in Champagne.

First nose is very expressive, showing a great delicacy, characterized by fruits jelly, dried fruits, with exotic and coconut hints. Subtle notes of cocoa and moka together with spicy flavours complete this amazing aromatic palette.

Taste : A great Champagne with a fantastic complexity, characterized by its freshness, great mineral touch, citrus fruits and first notes of evolution emphasized by honey hints.

Technical properties

85% Chardonnay
15% Pinot Noir

8 years of ageing on the lies

Low dosage : 6g of sugar per litre

Food pairing

This exceptional cuvée will be a perfect pair with great cuisine and fine gourmet meals.

We suggest to enjoy Cuvée Lady Vintage 2005 with sea bass or turkey breast with redcurrant jelly.

