



Cuvées *Camille*

GRAND CRU - BLANC DE BLANCS

This subtle and delicate Champagne expresses fresh fruits on the nose, rapidly mixed with more mature aromas such as pear and pineapple.

The mouth is delicate and rich, texture is fresh and creamy.

This subtle and delicate Champagne should be enjoyed during a refined tasting, or as an aperitif.

- Assemblage : 2012 (25%) - 2013 (75%)
Chardonnay : 100%

- Terroir: Avize Grand Cru

- Vinification:
Oenologue : Olivier Bonville
Mise en bouteille : Février 2014
Dosage : 7.5g/l


Camille
CHAMPAGNE
Grand Cru



ROMUALD VALOT

2018 Puligny Montrachet Premier Cru - La Garenne

Grape Variety: 100% Chardonnay – 12 months in finest Allier barriques - (50% new)

Tasting Notes:

Greeny-gold in colour, stunning and brilliant, it exhibits silvery highlights. This young wine is redolent of toasted almonds and hazelnuts in a floral and mineral (flint) setting. Butter, honey, and citrus fruits are also present. On the palate it is rich and luxurious with enchanting hints of hazelnuts. Long and structured, it needs time to mature - this is a great white wine for laying down. Drink now > 2030.

Serving Suggestions:

It has a natural affinity with noble and fine-textured seafood or meat, which it can match without overpowering. Even blue cheeses and foie gras make perfect gourmet partners in fine cuisine.

Serving temperatures: 11 to 13 °C.

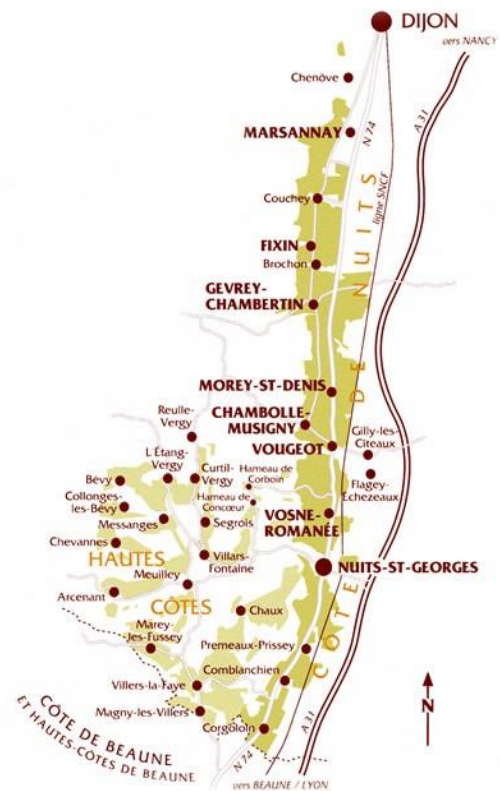
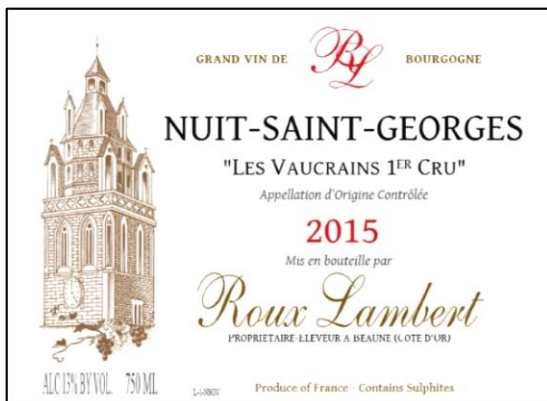
120 bottles only

£1695/12B

EXCLUSIVE WHITE BURGUNDY – SELECTED FOR YOUR PLEASURE – CHARLES MITCHELL WINES

Roux-Lambert

NUITS-SAINT-GEORGES « Les Vaucraains » 1^{er} Cru



Terroir : clay and limestone at the South of Nuits-Saint-Georges in the Premeaux-Prissey village on upper part of the slope, above “Les Saint Georges” vineyard. Vines are over 30 years old.

Winemaking & Maturation : hand-picked, the grapes have been vatted during 18 days. After fermentation, the wine has been matured in oak cask for 14 months (25% new barrels).

Wine description : it has a deep ruby colour with purple nuances. On the nose, powerful aromas of black fruit and liquorice are coming first, then animal nuances appear. Fruit aromas are enhanced by a good velvety tannic structure. Elegant and powerful with a long finish.

Food and Wine : to match with game (wild boar), mature cheese.

Ageing potential : Best after 5-7 years and over 10 years in great vintages.

Selected for your Pleasure by Charles Mitchell wines Ltd.