

Champagne Nicolas Feuillatte Palmes d'Or 2008 Brut

Nicolas Feuillatte is a renowned name in Champagne, recognized as the number one-selling Champagne in France and ranking third globally. Established in 1976, it blends traditional craftsmanship with modern techniques, producing elegant and approachable Champagnes. Situated in the heart of Champagne, the house emphasizes quality and terroir expression. The Palmes d'Or 2008 Brut stands as the flagship cuvée, showcasing the pinnacle of Nicolas Feuillatte's winemaking expertise with exceptional finesse and complexity.



General Information

- **Producer:** Nicolas Feuillatte
- **Appellation:** AOC Champagne, France
- **Varietal Composition:** Pinot Noir 50%, Chardonnay 50%
- **Vintage:** 2008
- **Alcohol Content:** 12.0%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** Sourced from various Grand Cru vineyards across the Champagne region.
- **Soil Type:** The vineyards benefit from chalk, limestone, and clay soils, contributing to the wine's minerality and depth.
- **Viticulture Practices:** Sustainable farming methods are employed to preserve the vineyard's natural balance.



Winemaking

- **Harvest:** Hand-harvested grapes are carefully selected to ensure only the best quality.
- **Vinification:** Produced using the traditional Champagne method (méthode champenoise), the wine undergoes its first fermentation in stainless steel tanks. A second fermentation in the bottle creates the fine bubbles, followed by extended aging on lees for over 8 years to develop complexity.



Tasting Notes

- **Appearance:** Golden color with fine, persistent bubbles.
- **Aroma:** Complex and elegant, with aromas of dried fruit, honey, and hints of toasted brioche.
- **Palate:** Rich and full-bodied, with flavors of citrus, apricot, and almond, complemented by a silky texture and refined acidity.
- **Finish:** Long and lingering, with a remarkable balance between freshness and maturity.
- **Aging Potential:** Can be enjoyed now or cellared for up to 15 years.



Food Pairing

- **Recommended Pairings:** Ideal with seafood dishes, such as lobster or scallops, as well as foie gras and mature cheeses.



Sustainable Practices and Certifications

- **Sustainable Winemaking:** Nicolas Feuillatte practices sustainable and environmentally friendly winemaking techniques.



Awards and Recognition

- **Wine Enthusiast:** 94 points
- **Decanter:** Awarded a Gold Medal
- **International Wine & Spirit Competition (IWSC):** Awarded Trophy for Best Champagne Vintage

Producer's Notes

Palmes d'Or 2008 Brut embodies the essence of Nicolas Feuillatte's expertise, offering a Champagne that is both luxurious and complex, perfect for special celebrations or moments of indulgence.