

## Champagne Nicolas Feuillatte Palmes d'Or Rosé Intense 2008

*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 Rosé Intense 2008 represents the pinnacle of Nicolas Feuillatte's winemaking expertise, offering an exceptional rosé Champagne experience.*



### General Information

- **Producer:** Nicolas Feuillatte
- **Appellation:** AOC Champagne, France
- **Varietal Composition:** 100% Pinot Noir
- **Vintage:** 2008
- **Alcohol Content:** 12.0%
- **Volume:** 750ml



### Vineyard and Terroir

- **Location:** Sourced from renowned Grand Cru vineyards, showcasing the best terroir of the Champagne region.
- **Soil Type:** Chalk and limestone soils, known for enhancing minerality and freshness in the wine.
- **Viticulture Practices:** Sustainable farming practices, ensuring respect for the environment.



## Winemaking

- **Harvest:** Grapes are hand-harvested at peak maturity to ensure exceptional quality.
- **Vinification:** Crafted using the traditional Champagne method (méthode champenoise), with the wine undergoing a first fermentation in stainless steel tanks followed by a second fermentation in the bottle. The wine is aged on lees for over 8 years, allowing for complexity and depth of flavor to develop.



## Tasting Notes

- **Appearance:** Brilliant salmon-pink with fine, delicate bubbles.
- **Aroma:** Intense aromas of red berries, such as raspberries and wild strawberries, complemented by notes of dried fruit, brioche, and subtle spices.
- **Palate:** Full-bodied and opulent, with flavors of red fruit, grapefruit zest, and hints of toasted almonds. It showcases a remarkable balance of freshness and richness.
- **Finish:** Long and elegant, with a fine acidity that adds to its vibrancy and structure.
- **Aging Potential:** Can be enjoyed now but will continue to develop for up to 10 years.



## Food Pairing

- **Recommended Pairings:** Ideal with lobster, duck breast, or desserts with red fruit.



## Sustainable Practices and Certifications

- **Sustainable Winemaking:** Nicolas Feuillatte emphasizes environmentally friendly winemaking techniques, ensuring sustainability throughout the production process.



### Awards and Recognition

- **Wine Enthusiast:** 94 points
- **Decanter:** Gold Medal for its exceptional quality
- **International Wine & Spirit Competition (IWSC):** Awarded Trophy for Best Rosé Champagne

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### Producer's Notes

Palmes d'Or Rosé 2008 is an exceptional Champagne that embodies elegance, richness, and the depth of flavor, making it the ultimate choice for moments of celebration or indulgence.