



CHAMPAGNE
**POINTILLART
LEROY**
—FONDÉ EN 1910—

The Fondations 1910 cuvée lays the foundations of Champagne Pointillart-Leroy. Established in the village of Écueil at 4 rue de Villers-aux-Noeuds for more than 100 years, the family has always maintained its love for the family house. To show how much the family is attached to this place of history, the Fondations 1910 cuvée was created and this combination of Pinot Noir and Chardonnay will guide you through time.



FONDATIONS 1910

BRUT

BLENDING

80 % Pinot Noir – 20 % Chardonnay
20% White grape varieties blend
(50% 2019 - 40% 2018 without FML - 10 % 2018)
70% Pinot Noir
(34% 2019 - 66% reserve wine 2013 to 2018)
10% Pinot Noir 2019 without FML

Fondations 1910 has a luminous and fluid hue, which is pale straw-yellow in colour with silver-yellow highlights.

The nose is delicate and fruity and evokes notes of vineyard peach, quince, lemon and flavours of acacia and mimosa. The champagne aeration allows to reveal notes of almond, fresh hazelnut, passion fruits, pear, cherry and plum.

The entry in the palate is clean and fresh with creamy and polished bubbles. Fondations 1910 develops a fruity and pulpy structure highlighted by the acidity of lemon. The clay-sand minerality brings cleanliness, fruity volume, saltiness and a long-lasting mouth. The whole both expresses some greediness and a long-lasting juicy and salt finish.

WINE AND FOOD PAIRING

- Shavings of Parmesan cheese matured during 24 to 30 months.
- Thick slice of roasted zander served with creamy Parmesan cheese risotto.
- Poached fattened chicken breast served with smoked parsnip purée.

DOSAGE

Dosage made from a 7 g/l homemade liqueur.

AVAILABLE IN

Bottle - 75 cl, 150 cl and 300 cl

4 rue Villers-aux-Noeuds
51500 Ecueil - FRANCE
Tél. : +33 (0)3 26 49 77 24
contact@champagne-pointillart-leroy.com
www.champagne-pointillart-leroy.com

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