



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.



FONDACTIONS 1910

BRUT

BLENDING

70% made with Pinot Noir, 30% made with Chardonnay
100% made from the harvest of 2013 - 100% made with the cuvée (first pressing that produces a high quality juice)

Malolactic fermentation

"Fondations 1910" has a yellow colour with hints of green. Generous bubbles are present and then a thin cordon appears.

The first nose takes you to the bakery backstage with aromas of brioche and fresh bread. Creamy and biscuit fragrances come then with pralines in the background. Aromas of lime, yellow fruits, damson and plum end this first approach.

The palate is firstly tender and tasty with a sweetness potency that aims to come over the mouth like a candy cane. This is a wine that will be appreciated by everyone. You will find aromas of nutmeg, hazelnut, herbal tea flowers and fresh fruits (fig and mirabelle).

This wine is on a "fruit" phase and subtly expresses Pinot Noir. Roundness and suppleness are offered to the taster. It is an accessible wine without flaws.

WINE & FOOD PAIRING

Tone on tone pairing: poultry with cream, roasted chicken aiguillettes, scallops with cream and steamed vegetable julienne strip.

Contrasted pairing: gingerbread and spicy chutney with Espelette pepper.

DOSAGE

Dosage from rectified concentrated grape musts at 7-8 g/l.

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