



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

"L'ode à la joie" is the poetic cuvée of Champagne Pointillart-Leroy. Reflection of the eternal friendship between André Leroy and Aloïs Felten during World War I, "L'ode à la joie" represents the union of Pinot Noir and Chardonnay in a vintage cuvée that evokes fraternity and love between mankind.



L'ODE À LA JOIE

MILLÉSIME 2011 - BRUT

BLENDING

50% made with Pinot Noir, 50% made with Chardonnay

100% made with the cuvée of 2011 (first pressing that produces a high quality juice)
Partial malolactic fermentation

"L'ode à la joie" has a yellow hue with hints of gold. A discreet foam and a light cordon of thin bubbles appear in the glass.

The nose will take you to a spice market with aromas of nutmeg, thyme, fresh peat, clove, tobacco and bergamot. This wine is clearly dominated by Pinot Noir and Chardonnay comes in the background. A little note of oxidation, due to the weight of the years can be detected with iodine and polish aromas that bring even more complexity.

The palate is clean in the entry and offers a beautiful liveliness due to the partial malolactic fermentation. Then, stewed fruits appear as well as cherries with liquor and Kirsch. Like in the nose, Chardonnay is dominated by Pinot Noir in the mouth. It is a round, ample and generous wine that tells us its story.

WINE & FOOD PAIRING

Tone on tone pairing: red meat, grilled bacon.
Contrasted pairing: roasted pineapple on a skewer mixed with thin slices of bacon.

DOSAGE

Dosage from rectified concentrated grape musts at 6 g/l.

AVAILABLE

Bottle - 75 cl

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