



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 2, 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

VINTAGE 2011 - BRUT

BLENDING

50 % Pinot Noir – 50 % Chardonnay
100 % made with 2011 first pressing
Partial malolactic fermentation

Our vintage wine L'Ode à la joie, has a luminous, satiny and rather fluid hue, which is of strong pale-yellow in colour with lemon-yellow highlights.

The first nose is subtle, candied and spicy and evokes notes of pear, grapes, quince, sweet almond, and black pepper. During the aeration, "L'Ode à la joie" reveals notes of honey, red fruits, plum and cooked apple.

As the nose announced, the palate brings creamy, supple and fresh bubbles. It develops a fruity, pulpy and crunchy structure highlighted by the acidity of the lemon. The clay-sandy minerality shows cleanness, fruity volume, subtle saltiness and a long-lasting mouth. The dosage of the whole is made with care and creates a concentrated and full-bodied champagne that gives way to a full and spicy finish with character.

WINE AND FOOD PAIRING

- Braised turbot fillet and nage of shells cooked with herbs
- Grilled red mullet cooked with olive oil and shallot crispy
- Foie gras in a chicken stock with sweet onions
- Pigeon supreme and root-vegetables pot-au-feu

DOSAGE

Dosage made from a 5 g/l homemade liqueur.

AVAILABLE IN

Bottle – 75 cl

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