



MILLÉSIME EDITION 2009 B R U T

GROWER CHAMPAGNE





PIOT-SÉVILLANO

Subtlety and density of the aromas of exceptional year

2009 was a very beautiful and healthy harvest. After 6 years in our cellars, Édition 2009 expresses aromas of mature fruits like melon or peach of vine slightly spicy. It could be tasted naturally in aperitif, with a Brie cheese or a chicken, a vintage of exception which will seduce the most demanding people. The oak coloured bottle clothes a new soberer and clearer label with the « Edition » word like a twinkle of eye to Christine's previous job of journalist.

Blends:

80 % meunier 10 % chardonnay 10 % pinot noir

Working the vineyard:

- Chablis pruning for the Chardonnay and Pinot Noir and Guyot pruning for the Meunier
- Yields controlled by extensive de-budding and tresilling hand ork in the spring
- Hand-harvesting with grapes sorted on the vine
- Mechanical weep control

Vinification:

- Our grapes are pressed on the property, using a 4000-kg membrane press (quality approved by the CIVC), which allows us to closely control the quality of our juices.
- Vinification in temperature-controlled tanks, cooling period, malolatic fermentation carried out.
- Low sulphits (added only at the harvest)

Ageing:

6 years in our cellar. Ageing potential 2 years.

Tasting:

"Round and flattering wine, its steady yellow dress reveals the plenitude and its nose of stewed fruit express the melon and the vine peach. The smooth mouth presents a beautiful amplitude and develops apricot-tinted, brioche-style flavors and finely spicy." *Frédéric Pagneux, Advisor Wine Waiter*

Matching Food and Wine:

- Poached poultry in the bergamot, confit of vine peaches

- Back of pikeperch in the unilateral cooking, mixed fried of Grenaille potatoes and tamarind sauce

- Bruschetta of Cendré cheese from Champagne and its marmalade of canary melon

Packaging:

- Cases of 6 bottles

Dosage :

- 8,5 g/liter



23, Rue d'Argentelle - 51700 VINCELLES - FRANCE - Tél. : +33 (0)3 26 58 23 88 - Fax : +33 (0)3 26 58 21 90 contact@piot-sevillano.com - www.piot-sevillano.com