

## 2012 Grand Cellier d'Or

Vilmart, Champagne Wine Region, France

### Product details

---

<b>Vintage:</b>	2012	<b>Drinking:</b>	
<b>Producer:</b>	Vilmart	<b>Alcohol:</b>	
<b>Region:</b>	Champagne Wine Region	<b>Variety:</b>	
<b>Country:</b>	France		

### Tasting notes

---

Fresh lilted florals of citrus, bright blossoms and white flowers. Brilliant, balancing acidity blend beautifully with fine, vivacious bubbles. Limey pith and zest add lightness and vigour whilst a sourdough note lends depth to the fruit which is concentrated yet fleet of foot. A beautiful mineral edge leaves you yearning for more. Both serious and joyful this is great on its own but will be even better with food.

### About the producer

---

Since 1968 the hand tended vineyards have been farmed organically, and biodynamically for the past 20 years. In the winery, Laurent ferments and ages his wines in oak barrels to give hugely characterful and refined Champagnes. The gentle use of oak is vital, the influence is subtle and found more in texture than overt flavours, as Laurent said, "oak is a good servant but a bad master". It is no wonder Vilmart is often known as 'Mini Krug' by those in the know. The production of the estate is miniscule and highly sought-after by collectors, if you are yet to discover Vilmart, you should do so before the secret is well and truly out.

