

THE
OXFORD
WINE
COMPANY

Veuve Clicquot Ponsardin Grande Dame Vintage, Champagne

£139.95



Vintage:	2004
Bottle Size:	75cl
Alcohol %:	12.50%
Country:	France
Description:	<p>La Grande Dame was first released in 1977 to commemorate the company's bicentenary. The fruit is sourced from eight vineyards; it is 60-65% Pinot noir from Verzenay, Verzy and Ambonnay on the Montagne de Reims and Ay in the Grande Vallée de la Marne, the balance being Chardonnay from Avize, Le Mesnil sur Oger and Oger on the Côte des Blancs. A full, powerful, nutty nose. Lovely palate, nuts and cream with an orange peel edge. Very firm, tight palate with a still powerful mousse. Vibrant acidity. Incredible length - it goes on and on.</p>
Cepages:	Pinot Noir,Chardonnay
Group:	Champagne
Sub group:	
Colour:	Vintage & Prestige Cuvée
Closure:	Cork
Producer:	
Website:	www.veuve-clicquot.com
Organic/Bio Status:	
Food / cocktail match:	Stunning with sushi, but go easy on the wasabi to ensure a good match!
Food / cocktail recipe:	
Press	Silver Medal Winner International Wine Challenge 2009, Silver Medal Best in Class International Wine & Spirit Competition 2009
Awards	Silver Medal Winner International Wine Challenge 2009, Silver Medal Best in Class International Wine & Spirit Competition 2009
Other Info:	Founded in 1772 by Philippe Clicquot-Muiron, the house is most

famously associated with Barbe-Nicole Ponsardin. She married Philippe's son Francois in 1798. Francois sadly died in 1805, and the widow (veuve in French) Cliquot took over the business, becoming one of the world's first businesswomen. Not only did the widow take the business to new heights, she also invented the process of remuage, one of the most important factors in modern day Champagne making. This process involves slowly turning and up ending the bottle, so all of the yeast sediment falls into the neck and can be easily removed. Today, Veuve is one of the most recognisable and popular Champagne brands in the world.