



**CHAMPAGNE NICOLAS FEUILLATTE
GRAND CRU CHOUILLY (CHARDONNAY) 1996
France, Champagne**

Champagne Nicolas Feuillatte is an exceptional association of producers and human adventure. 4,500 growers, grouped together in 85 cooperatives, are partners in the architecture of this success. Its members supply grapes from all the vineyards of the appellation (Montagne de Reims, Côte des Blancs, Vallée de la Marne, Sézannais et Côte des Bar). Between them they control nearly 2,200 hectares, paying careful attention to harmonizing quantities and quality. The fruit of their work accounts for over 7% of the total Champagne vineyards. Each year their traditional know-how and the quality and diversity of the vineyards, enables the preparation of exceptional blends. The Cellar Master can then create a dream: Champagne Nicolas Feuillatte.

Chouilly is only one of 17 villages to have obtained Grand Cru status.

Chouilly has the good fortune to have the most favoured sub-soil for Chardonnay: chalk limestone. The vineyard has a consistently good exposure, it angles south-south-west for the first pickings that produce powerful wines with fruit flavours, and west-north-west for the later pickings that produce wines that are fine and crisp. This Nicolas Feuillatte Grand Cru Vintage 1996 brings out all the characteristics of its terroir, with a pale gold hue tinted with green, and powerful fruit aromas that hint at citrus fruit. This is a lively and very fine wine of great elegance.

Available at the Festival Wine Shop and select private wine stores. +167189

**Principal: Pascal Boyé, Director North America
Agent: International Cellars Inc.**

Champagne Reception