



ON THE 25TH OF MAY 1728, LOUIS XV OF FRANCE MADE VITICULTURAL HISTORY BY ISSUING A DECREE ALLOWING ONLY WINES OF CHAMPAGNE TO BE BOTH SHIPPED AND MARKETED IN BOTTLES. THIS DOCUMENT WAS A MOST PRECIOUS GIFT TO THE REGION: WHAT WAS ONCE A REGIONAL TRADITION WAS ABOUT TO BECOME A TRUE PHENOMENON. BOTTLING MEANT THAT THE SPARKLE CREATED DURING FERMENTATION COULD BE PRESERVED ONLY FOR WINES FROM CHAMPAGNE, MARKING THE BIRTH OF CHAMPAGNE AS WE KNOW IT TODAY.



TASTING NOTE

Louis XV 2012 is made without Malolactic fermentation.

Rich and complex aromas. Notes of fresh citrus and white flowers. The palate is complex and chalky. Powerful with a great tension.

BLEND

- Chardonnay 50%
- Pinot Noir 50%

TECHNICAL

Dosage:7g/L Alcool: 12% / Vol.