



CHAMPAGNE JACQUES CHAPUT

The salamander, the royal emblem of Francis I, is accompanied by the motto "Nutrisco & Extinguo" (I feed him and I extinguish him), which can be interpreted as:

"I feed the good fire and put out the bad".

The Chaput House has adopted this emblem and motto, which expresses what drives us in the vineyard and in the cellar: "May your pleasure in tasting our champagnes be equal to the pleasure we have had in revealing them".

LA DAME NOIRE

This Champagne in mono-variety Blanc de Noirs will surprise you by its marked frankness. Its notes of citrus fruits and red fruits reveal a corpulent, ample and fleshy mouth. Freshness, finesse and length.

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Blend	100% Pinot Noir
Capacity	75cl
Blend Wine	2012 (not vintage) bottled in 2013
Alcohol	12%
Dosage	6,5 g/liter (MCR)*
Ageing time	11 years
Tasting temperature	7 to 10°C
Custodial time	3 to 4 ans
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : Traditional cooked pork meats or oysters, scallops and cep muchroom risotto, Bresse Chicken with Truffles, individual Chestnut Soufflé Tart

Tasting

Eye	Light gold color with copper highlights. Creamy mousse and very fine bubbles.
Nose	Clear nose marked by freshly pressed black grapes with notes of citrus and red fruits.
Palate	Full-bodied, ample, fleshy with buttered notes and fresh honey. The fruity aromas are enhanced by a very pleasant freshness. Clean qualities.

* MCR : Mout Concentré Rectifié
rectified concentrated must

