



Complex with a finish of beautiful purity



50 % Chardonnay
25 % Meunier
25 % Pinot Noir



DAMERY-CUMIERES

Harvest years

2012 (12 %) 2013 (31 %) et 2014 (57 %)

Press with pneumatic membrane (4000 kg)

Juices produced during the 2 first pressings.

Vinification

82 % oak barrels / 18 % thermo-controlled vats
No malolactic fermentation. No filtering and no fining before bottling. About 5 years on yeasts.

Dosage

5.5 g/litre (home-made liqueur : still wine aged in oak barrels and blended with cane sugar)

Bottles, half-bottles, magnums

Some words about Éclats (Franck Wolfert)

This is a fine example of what blending mastery can do for a mature cuvée. Complex, silky in texture, with a finish of beautiful purity, it offers wine lovers the discovery of a style that is full of distinction.

Circumstances of tasting (Franck Wolfert)

This wine should be served at a temperature of 10 degrees and in a shapely Champagne glass.

The extra-brut Eclats would be a wonderful accompaniment to poached poultry, saffron risotto, ravioli, veal liver, and cheeses such as Morbier or Beaufort.

Notes, medals, citations

Bettane & Desseuve 2018 prix+Plaisir OR (for the blending 2010-2011-2012)
15.5/20 Bettane & Desseuve 2018+2019 (previous blend)
16.5/20 Le Point (decembre 2018) (previous blend)
16/20 Gault & Millau 2019 (previous blend)
88/100 Gilbert & Gaillard international 2019 (previous blend)
Gold medal at concours de Vignerons Indépendants 2019 (previous blend)



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