

CHAMPAGNE



JEAN-MARC
VATEL

Champagne

"We put at your disposal more than 15 years of experience in the Latin American and international market, in the location and acquisition of new products."

THE POWER OF EXCELLENCE

Champagne Content

Cuvée Tradition Brut

Cuvée Brut Grande Réserve

Cuvée La vie en Rose ~ Brut

Cuvée Chardonnay ~ Millésime 2016

Cuvée Vieilles Vignes Millésime 2009

Cuvée Prestige Millésime 2014

Cuvée La Vie Gourmande ~ Demi Sec



Contact Information





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Champagne

Cuvée Tradition Brut



	Pinot meunier	44%
Grape variety	Pinot noir	44%
	Chardonnay	12%
Pleasure of the eye	The robe is luminous characterized by a deep gold. The bead becomes more refined as it rises in the glass.	
Pleasure of the nose	The first aromas leave a certain freshness : notes of lime blossom, mimosa, white flowers, in the second nose, we perceive a real unctuousness brought by aromas of white fruits macerated in syrup, quince and fresh almonds.	
Pleasure of the palate	The attack is frank, full of nervousness, thirst-quenching character, aromatic taste.	
Food and wine pairing	Snails, tagliatelle with porcini mushrooms and or morels. Fresh goat cheese and zucchini verrine, APERITIF, Cream of mushroom soup or cream of mushroom soup, Plum tart, Brioche	

This Cuvée shows maturity and freshness.



Champagne

Cuvée Brut Grande Réserve



	Pinot meunier	44%
Grape variety	Pinot noir	44%
	Chardonnay	12%
Pleasure of the eye	The robe is a deep and brilliant gold, the bubble is lively and pearly, the train is regular and a nice cordon forms along the walls of the glass.	
Pleasure of the nose	The nose of this wine is open and aspires to pleasure, aromas of peach, juicy pear, white cherry, all punctuated by light aromas of stone	
Pleasure of the palate	This champagne has a very nice freshness supported by a nice effervescence composed of caressing bubbles, nice amplitude and open aromatic profile.	
Food and wine pairing	Marinated shrimp, Lebanese tabbouleh, fresh cheese and chives. Red tuna, turbo confit, quinoa and lemon vinaigrette. Lemon meringue pie, strawberries, dark chocolate.	

This Champagne combines both the finesse and the power of evolved aromas.



Champagne

Cuvée La vie en Rose ~ Brut



	Pinot meunier	46%
Grape variety	Pinot noir	42%
	Chardonnay	12%

Pleasure of the eye Light and sunny color, the hue evolves towards a real copper color. Rosé with a pleasant eye and a graceful appearance.

Pleasure of the nose The delicate fragrances transport us to a universe rich in fleshy fruits such as quetsche, plum and fig, this tendency evolves towards more floral notes, from violet to dried red flowers. The bouquet is harmonious.

Pleasure of the palate The generosity of its fruit is well and truly present, ending on more evolving notes of kernels and kirsch.

Food and wine pairing Tagliatelle with salmon, Saint Pierre with parsnips, Pizza Quetsche tart, Galette des rois, Strawberry Bavarois, Pears and beets.

A rosé that can be enjoyed in any season!



Champagne

Cuvée Chardonnay ~ Millésime 2016



Grape variety Chardonnay **100%**

Pleasure of the eye

Sparkling by its youth, the robe is marked by the imprint of Chardonnay. Of a light white gold with pale to greyish green reflections, the bubble is airy and graceful, in an infinite cordon, its course ends in a fine collar releasing a whole aromatic palette.

Pleasure of the nose

Only the purest Chardonnays have been selected to make this vintage. The first nose is rather discreet, nevertheless, aeration reveals a bouquet of white flowers and citrus fruits: hawthorn, acacia, bergamot and lime.

Pleasure of the palate

The attack is marked by its nervousness and the vivacity of its citrus fruits, followed by a revival of greediness, we conclude on a soft final note, with aromas of white currant and elderberry.

Food and wine pairing

Tartar of scallops, braised turbot with seaweed, smoked salmon cannelloni with faisselle. Pear granita with vanilla....

It is a wine that will please all lovers of finesse and extreme freshness.



Champagne

Cuvée Vieilles Vignes Millésime 2009



	Pinot meunier	33%
Grape variety	Pinot noir	33%
	Chardonnay	33%
Pleasure of the eye	The robe is pale golden yellow. Its effervescence is very active, animated by a string of fine bubbles.	
Pleasure of the nose	The nose is powerful and fresh with notes of honey, pastry and almond paste. It is also delicate with a combination of finesse and complexity. Beautiful combination of aromas	
Pleasure of the palate	The mouth has a nice structure with a fresh and generous attack, some complexity with aromas and flavors of dried fruits (apricot, fig, date) but also peach and notes of fruits in brandy. A beautiful aromatic persistence.	
Food and wine pairing	Trout with almonds, Game, red meat Galette	
	Beautiful combination of aromas and aromatic persistence.	

Champagne

Cuvée Prestige Millésime 2014



	Pinot meunier	20%
Grape variety	Pinot noir	40%
	Chardonnay	40%
Pleasure of the eye	The robe is a warm and luminous white gold. The bubble is lively and pearly.	
Pleasure of the nose	Generous and very pleasant nose, complex bouquet of white flowers, juicy pear, honey, fresh apricots, touch of bitter almond, nice freshness.	
Pleasure of the palate	This vintage has a very nice sustained tension with amplitude and power, a soft and silky texture and an open aromatic profile. Real freshness that will guarantee a very good holding of the wine in time. To be enjoyed without moderation !!!!	
Food and wine pairing	Pata Negra ham, Lemon sole meunière and rice, Egg scramble, Scallops with white truffles, Tartar of sea bream. Paris brest, Citrus parfait.	

The tasting of this vintage is an unforgettable moment.



Champagne

Cuvée La Vie Gourmande ~ Demi Sec



	Pinot meunier	25%
Grape variety	Pinot noir	40%
	Chardonnay	25%

To be preferred with a foie gras to make its full-bodied aromas "sparkle"; Madame Tatin and her famous tart will also be delighted by these perfect agreements!

This is the Champagne that will happily accompany all your foie gras and desserts.

What a sweetness and greediness for this vintage!

Contact information

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