

VEUVE CLICQUOT YELLOW LABEL

Veuve Clicquot Yellow Label is the signature champagne of the House. Dominated by Pinot Noir, it offers a perfect balance of structure and finesse.

❖ THE STORY

Founded in 1772, Veuve Clicquot is synonymous with the art of living. The House style distinguishes itself through the dominance of Pinot Noir which gives strength, complexity, and elegance to its wines.

❖ KNOW HOW

- From harvest to shipment, Veuve Clicquot is inspired by the House's longstanding motto, "Only one quality, the finest."
- This is elegantly embodied in the Veuve Clicquot style, based on four essential elements: the predominance of Pinot Noir in each wine, the generous addition of priceless reserve wines, the superb terroir of Veuve Clicquot's own vineyards, and the long maturation of the wines (longer than legally required).
- These four essential elements are present in each and every Veuve Clicquot champagne, expressed in the wine's own unique way, and guided by Cellar Master Didier Mariotti and his team of winemaking experts. The House's signature Yellow Label is the definition of the Veuve Clicquot style, a perfect balance of strength, aromatic intensity, freshness, and silkiness

❖ SUSTAINABILITY CERTIFICATION


Maison Veuve Clicquot engages in a sustainable development approach and has been certified as a High Environment Value practice (HVE) by the French Ministry of Agriculture since 2014.




PRODUCT DETAILS


 **ORIGIN**
Champagne,
France

 **CATEGORY**
Champagne

 **ASSEMBLAGE**
1. Pinot Noir (50%)
2. Chardonnay (28%)
3. Meunier (15%)


 **ALCOHOL BY VOLUME:** 12.5

 **PALATE**
The first sip delivers all the freshness and strength so typical of Veuve Clicquot Yellow Label with a symphony of fruit tastes following (pear, lemon). The lingering aromas echo and re-echo, with each fruit or almond notes distinct.

 **NOSE**
Initially reminiscent of yellow and white fruits, then of vanilla and later of brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas, the result of the three years of bottle aging.

 **EYES**
Golden-yellow, with a foaming necklace of tiny bubbles.

FOOD PAIRING

 Veuve Clicquot Yellow Label pairs well with tuna, beef carpaccio, duck, red fruits, and tomatoes.