

fact sheet

## tange-gérard *selection*

The Selection is a 100% Chardonnay champagne and the top of our classic range. It represents the most sophisticated quality of a mature vintage champagne.

**Base year:** 2009

**Dosage:** 3 g/l



CHAMPAGNE  
**TANGE-GÉRARD**  
À SOULIÈRES

## The vineyards

**Grapes:** Only the best Chardonnays from selected plots around Vertus to achieve the best possible balance between acidity and sugar.

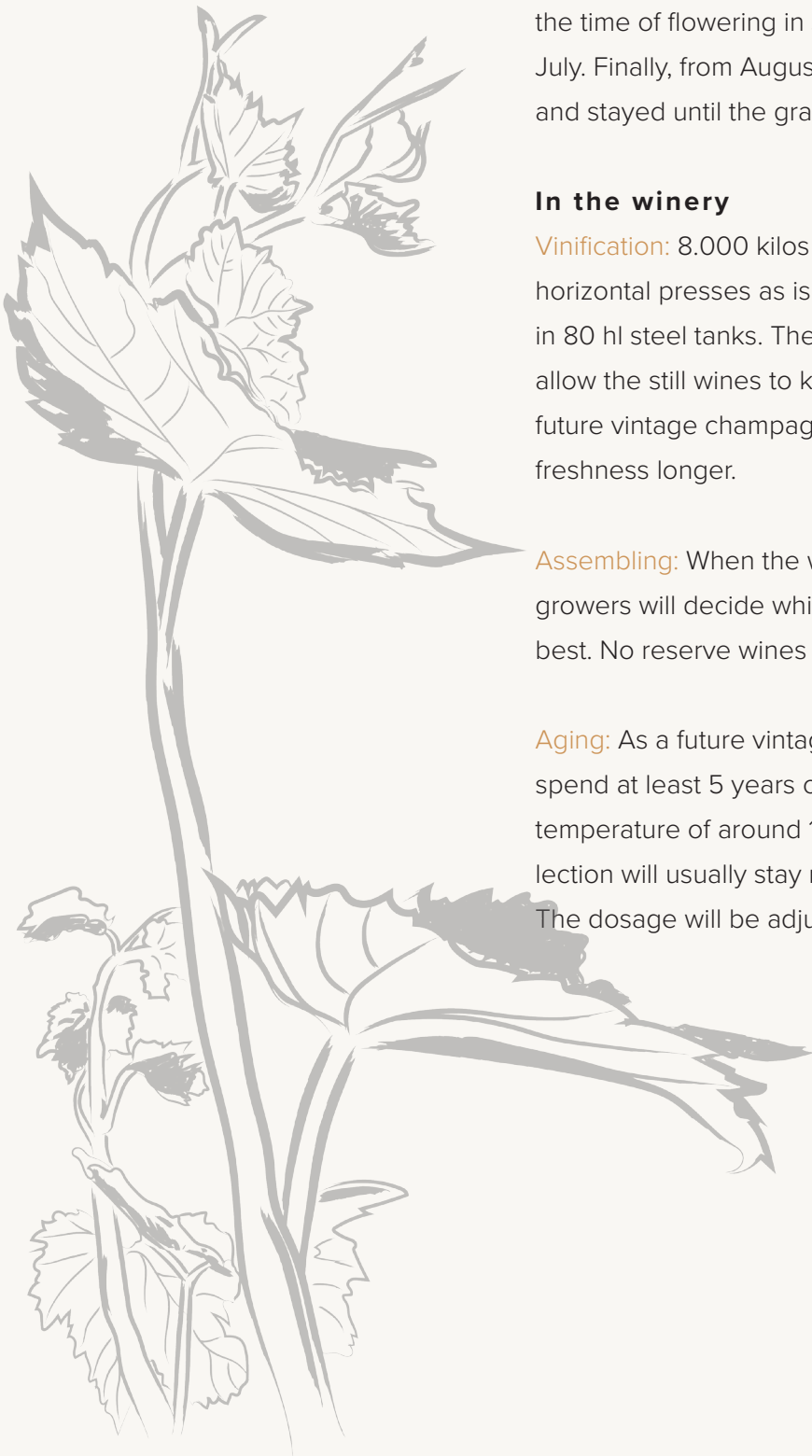
**2009** a rather cold winter was followed by the ideal spring with lots of sun from April. Cold weather at night and rain was back at the time of flowering in June and the bad weather continued in July. Finally, from August, summer weather showed a sunny face and stayed until the grape harvest with grapes of great quality.

## In the winery

**Vinification:** 8.000 kilos pressed with stems and skin in Coquard horizontal presses as is the tradition. The vinification takes place in 80 hl steel tanks. The malolactic fermentation is blocked to allow the still wines to keep their juvenile beauty and to let the future vintage champagne develop slowly to keep its wonderful freshness longer.

**Assembling:** When the wines are stable, our committee of wine-growers will decide which wines fit the idea of the Selection the best. No reserve wines are used.

**Aging:** As a future vintage champagne, the bottled wine will spend at least 5 years on the lees in the cellars at a constant temperature of around 12 degrees Centigrade. However, the Selection will usually stay more which will only add to its complexity. The dosage will be adjusted at the time of disgorgement.



## The fun

**Tasting:** The Selection has the full range of Chardonnay-notes from fruits, sweetness and toast on the fine and somewhat spicy nose and into a surprising power that remains elegant in your mouth. The 2009 showed signs of maturity like dry nuts and forest at early stages but seems rather stable. A pleasant mineral sensation will stay for a while before this dome of scents and tastes will end in an elegant finish of lemon.

**Matching:** The Selection is a very adaptable champagne that will match lobster as well as more powerful plates of duck, pork or mushrooms. It is a beauty in any glass or a wintry treat with a perfectly mature Vacherin cheese or a Mont d'Or.

**Serving:** As an older vintage Selection is at its best around 12 degrees Centigrade in a not too narrow glass that is of some height to allow the champagne to express itself more and to let you enjoy the train of bubbles fully.

## The future

**Storing:** The champagne already has some years of age in the bottle. It may develop some more years in an adequate cellar or wine fridge.



CHAMPAGNE  
**TANGE-GÉRARD**  
À SOULIÈRES