

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.

Vintage: 2011

Dosage: 5 g/l

The vineyards

Grapes: Only the best Chardonnays from selected plots around Vertus are used to achieve the best possible balance between richness, power, and elegance.

2011: An unusual year. Early development with warm temperatures in the spring but hardly any rain which had impacts for the development of the vines. Then a very rainy July allowed the grapes to gain weight and eventually mature from the end of July. Sugar levels in the grapes rose with occasional sunny periods in August. Eventually a satisfying balance between acidity and sugars was reached.

In the winery

Vinification: 8.000 kilos of grapes are pressed with stems and skin in Coquard horizontal presses as is the tradition. The vinification takes place in an 80 hl steel tank. The malolactic fermentation is blocked. This future vintage champagne always ages through years in the caves, which allows the acidity to diminish gradually and the final champagne to keep a maximum of youthful notes.

Assembling: When the new wines are stable, our little committee of winegrowers will decide which of them fit the idea of 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 around 12 degrees Celsius. However, the Selection will often age even longer which will only add to its complexity. The final dosage will be adjusted at the time of disgorgement. Usually, the dosage is low.

The fun

Tasting: The Selection has the full range of Chardonnay-notes from fruits, sweetness, and toast on the fine and somewhat spicy nose. In the mouth, it has a surprising power that remains elegant. The 2011 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 the elegant and long finish of lemon.

Matching: The Selection is a very adaptable champagne. Aperitif or with seafood and lobster but you can match it with more powerful plates of duck, pork, or mushrooms. It accompanies cheeses like Vacherin or Mont d'Or or other soft cheeses of mild taste.

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

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