

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:** 2008

**Dosage:** 6 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 power, acidity and sugar.

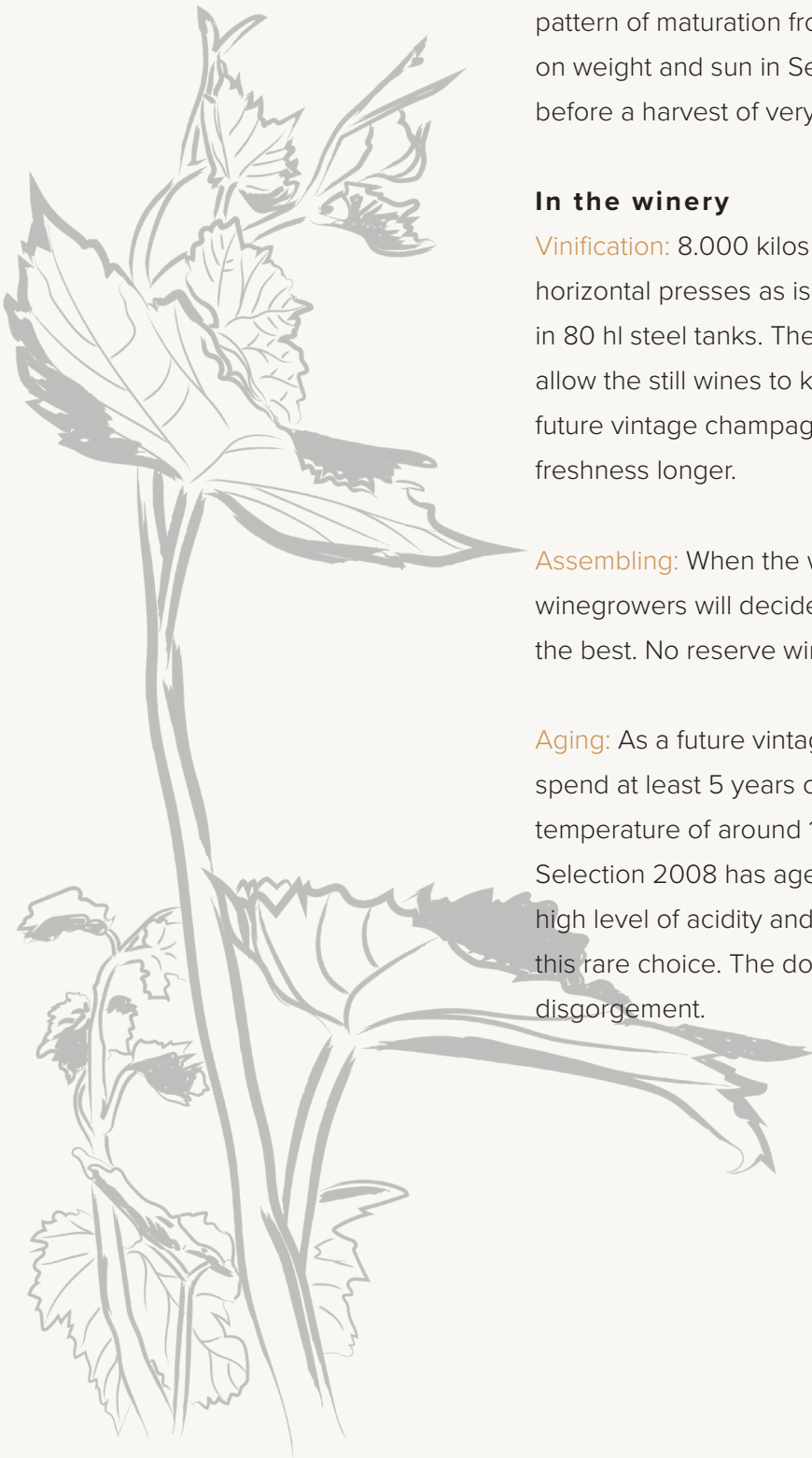
**2008** a classic year in Champagne with rather cold weather, also at the time of flowering in mid-June, and with an average pattern of maturation from mid-August. Rain made the grapes put on weight and sun in September finished the maturation nicely before a harvest of very mature and healthy grapes.

## 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 winegrowers 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 2008 has aged even longer due to an extraordinarily high level of acidity and a strong body from the start allowing this rare choice. The dosage adjusts the final taste at the time of disgorgement.



## The fun

**Tasting:** The Selection has the full range of Chardonnay-notes from fruits, of sweetness and toast on the fine and somewhat spicy nose and into a surprising power that remains elegant in your mouth. The initial rather high acidity of the 2008 version has seen the traditional signs of maturity with dry nuts and forest develop at a later stage than usual. A pleasant mineral sensation will stay for a while before this dome of scents and tastes will end in an elegant long finish of lemon. It is remarkable that the expression of Selection 2008 seems very stable with time.

**Matching:** The Selection is a very adaptable champagne that will match lobster as well as more powerful dishes of duck, pork or mushrooms. You may also want to try the match with wintry cheeses like a perfectly mature Vacherin or a Mont d'Or.

**Serving:** As an old 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 for some more years in an adequate cellar or wine fridge.

## Contact us

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