

fact sheet

tange-gérard *selection 2010*

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: 2010

Dosage: 5 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.

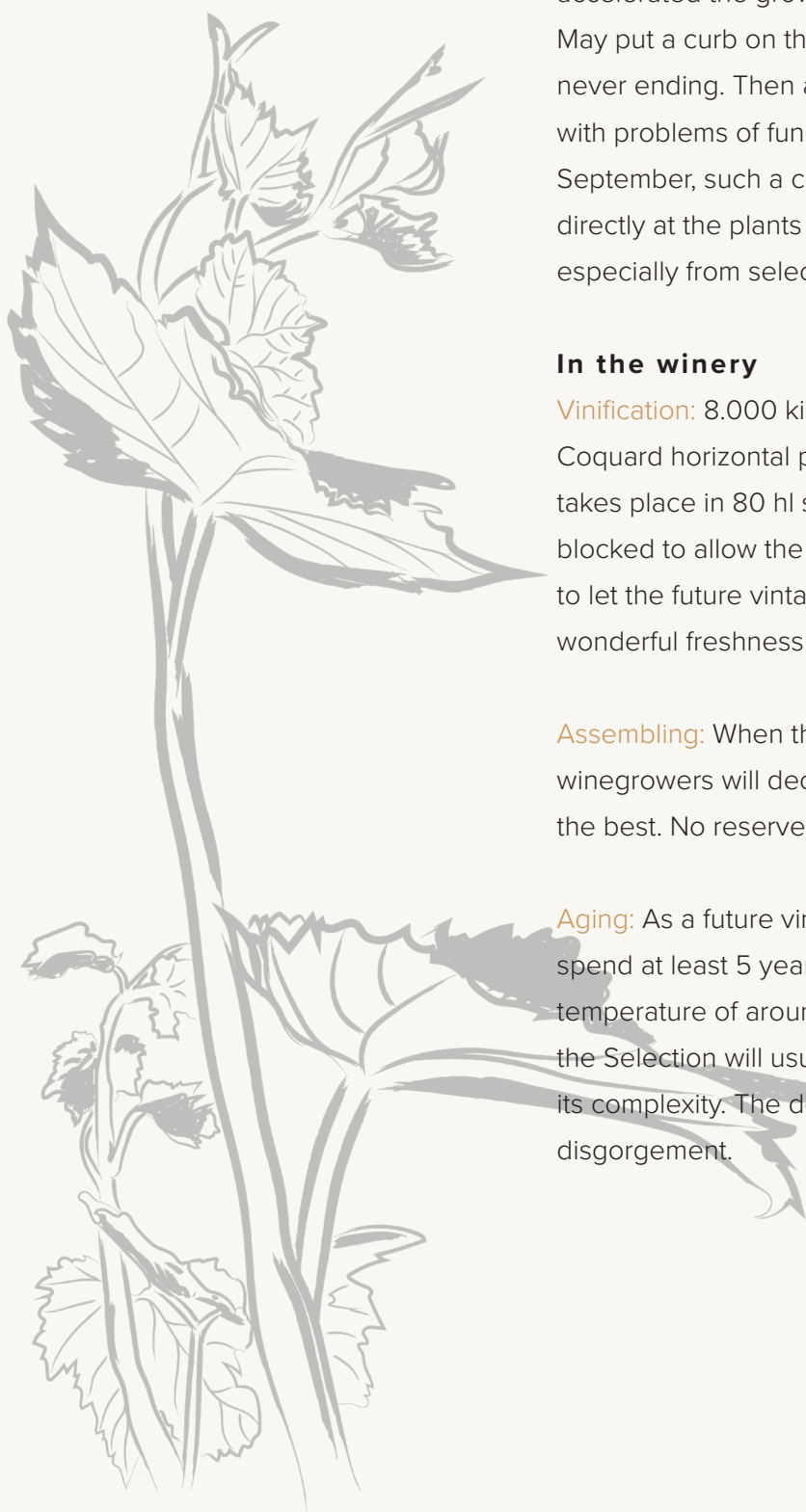
2010 began with cold temperatures. Eventually, it got warmer with the first leaves out in a springlike, mild month of April that accelerated the growth in the vineyards. Colder temperatures in May put a curb on the development, and the flowering seemed never ending. Then a stormy summer continued into August with problems of fungus disease. Even the sun was back in September, such a complicated season meant sorting grapes directly at the plants and small yields of a satisfactory quality, especially from selected plots like the Selection.

In the winery

Vinification: 8.000 kilos are 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 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 2010 vintage shows a rich variety of Chardonnay scents and tastes with the beginning of the typical Selection maturity of an older champagne. On the nose, you may recognize fresh aromas of exotic fruits combined with more mature ones like nut shells, tobacco and pepper. In the mouth, you may discover a mix of citrus and exotic fruits with a touch of orange flower followed by nuts and butter. It is very well bodied and fills up your mouth with power and richness. This vintage wine is long lasting in your mouth and will end in a still fresh note.

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.

Contact us

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