



CUVÉE FANTAISIE

Champagne Paul Danguin & Fils, Champagne, France

LCBO # 514299 | 12.0% alc./vol. | \$40.95 | Release: 31-Mar-2018

"Bright very light yellow colour. Attractive, spicy, fresh ripe lemon-plum nose with some toasty notes. Dry, medium bodied, well structured, bright ripe lemon meringue flavours with a lingering, high acid, gently complex, toasty finish with excellent effervescence..."

(Tony Aspler, Vintage Assessments, 2018)

"Aromas of apple and mushroom lead to a balanced, brisk citric attack edged with mineral notes. Delicate and simple. Some salinity, grapefruit zest and white mushroom on the finish." *(Carolyn Evans-Hammond, 2017)*

Winery:

The Danguin family is **the largest independent family producer** in Champagne with ten family members working together to perpetuate the spirit of the founder Paul DANGIN. Our house is known for exceptional value and quality and awarded as

- the only family champagne supplier (through J&B label) of **Royal Warrant Holder** of the British court.
- supplier of American Airlines Business class.
- producer of Maxim's Restaurant cuvee.

Terroir:

54 ha of vineyards are located on South of the Champagne Bar on the coast, on the borders of the Upper Seine and Ource Valley. This area is a sunny hillside in a wooded area, surrounded by meadows and fields. Composed of white clay, soil terroir is unique.



Vinification:

Aged for a long time in cellars, giving it a natural balance which means that this is untouched, a natural champagne. This long maturing also enables it to achieve the full character of the Pinot Noir grape.

Variety: Pinot Noir 100%

Residual sugar: 9 g/L

Serving suggestion and food pairing: Serve at ~9°C. A wine to enjoy at special times. Ideal accompaniment for seafood like scallops or grilled lobster, fish dishes, white meats. Perfect with fresh fruits like strawberry and blackberry.

Vintage Assessments '18

Carolyn Evans-Hammond '17

91p & Best Buy

87p

