

VEUVE CLICQUOT - CARTE JAUNE - NON-VINTAGE

SUBREGION: MONTAGNE DE REIMS | VILLAGE: REIMS | ID: NM-549-004

Vueve Clicquot's flagship cuvée opens on succulent mirabelle plums and bittersweet grapefruit. Speculoos biscuits and cream follow with its frothy mousse before a long draw-out yeasty finish of toast, brioche and nuts.

PROPERTIES

sugar content: brut
 grape class: cru
 blend style: tradition

50% pinot noir 20% pinot meunier 30% chardonnay

23/30 NOSE & BOUQUET

intensity mild full complexity simple intricate
 diversity limited wide lucidity vague vivid
 Bouquet Notes
 1st nose Peaches, Mirabelle Plum
 2nd nose Dried Fruit & Nuts, Spices

8/10 EXPERIENCE

label plaque cork quality
 occasion value

/75cl	
RRP \$55	PAID \$50

ROBE & PERLAGE 16/20

Robe
 hue pale golden clarity opaque clear
 Effervescence
 size large small energy idle lively

PALATE & TASTE 32/40

intensity bland rich acidity sweet dry
 yeast faint strong texture light velvet
 maturity young complex length short long

Palate Notes

Mirabelle Grapefruit opening
 Speculoos Biscuit Cream heart
 Toast Nuts Limestone finish

PAIRINGS

Starters	Main Courses	<input checked="" type="radio"/> Pizza	Cheese	<input type="radio"/> Cheesecake	<input type="radio"/> Pudding	<input checked="" type="radio"/> Olives
<input checked="" type="radio"/> Antipasto	<input checked="" type="radio"/> BBQ	<input type="radio"/> Red Meat	<input type="radio"/> Blue	<input type="radio"/> Cream	<input type="radio"/> Shortbread	<input checked="" type="radio"/> Popcorn
<input checked="" type="radio"/> Caviar	<input checked="" type="radio"/> Cured Meat	<input checked="" type="radio"/> Rice	<input checked="" type="radio"/> Ewe	<input type="radio"/> Dark Choc	<input type="radio"/> Sorbet	<input checked="" type="radio"/> Potato Chips
<input checked="" type="radio"/> Foie Gras	<input type="radio"/> Curry	<input checked="" type="radio"/> Shellfish	<input checked="" type="radio"/> Goat	<input type="radio"/> Frozen	<input type="radio"/> White Choc	<input checked="" type="radio"/> Salad
<input type="radio"/> Melon	<input checked="" type="radio"/> Fish	<input type="radio"/> Spicy	<input checked="" type="radio"/> Hard	<input type="radio"/> Fruit	Apéritifs	<input checked="" type="radio"/> Tapenade
<input checked="" type="radio"/> Oysters	<input type="radio"/> Noodles	<input type="radio"/> Sushi	<input checked="" type="radio"/> Soft	<input type="radio"/> Fruit Tart	<input checked="" type="radio"/> Breadsticks	Tobacco
<input checked="" type="radio"/> Paté	<input checked="" type="radio"/> Pasta	<input type="radio"/> Vegetarian	Dessert	<input type="radio"/> Meringue	<input checked="" type="radio"/> French Fries	<input checked="" type="radio"/> Light <input checked="" type="radio"/> Mild
<input type="radio"/> Soup	<input checked="" type="radio"/> Pastries	<input checked="" type="radio"/> White Meat	<input type="radio"/> Cake	<input type="radio"/> Milk Choc	<input checked="" type="radio"/> Nuts	<input type="radio"/> Medium <input type="radio"/> Full

serving temp: ❄️ 10°C / 50°F

SCORE & CONCLUSION

Like Moët & Chandon, Veuve Clicquot is owned today by LVMH. However, although both are often viewed as equals, Veuve Clicquot's Carte Jaune is an entry cuvée that is better appreciated by developed palates as opposed to Moët's Brut Impérial.

79/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe Bowles on the 15h of January 2018 - Concept & Design by Charles-Philippe Bowles & Paul Anthony