

## Un Jour de 1911

<b>Classification</b>	AOC Champagne
<b>Alcohol</b>	12% Vol.
<b>Dosage</b>	3 to 5 grams
<b>Available in</b>	75cl
<b>Aging</b>	100% Barrels
<b>Blend</b>	100% Pinot Noir 120 to 150 months on the lees

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**Dry fruits | Exuberance | Atypical**

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### Parker

The Un jour de 1911... is another 100% Bouzy Pinot Noir with an antique label design. The bright golden colored cuvée combines maturity, complexity and finesse with intensity and elegance on the nose as well as the palate. It is a powerful and rich Champagne but very fine and balanced with a great freshness and a complex length. It is juicy and intense but also very delicate, its mineral tension and persistent finish make it a first choice wine for elaborate dishes. A great Champagne, with a label that doesn't give more details about the vintages or the disgorgement date, but we know that it is always a 50/50 blend of three vintages (including a great vintage of at least 10 years) and reserve wines from a solera system. I tasted the wine in Brut at Clouet's German importer in Bremen. You should not drink it too early, as it would be a waste of its talents.

**96/100**

