

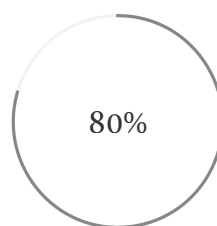
CHAMPAGNE
ANDRÉ CLOUET
DEPUIS 1741



The V6 experience

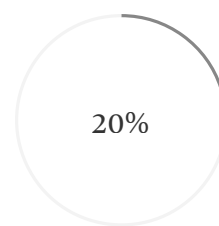
Classification	AOC Champagne
Alcohol	12% Vol.
Available in	75cl
Dosage	5 grams Based on a liqueur of barrel-aged chardonnay and refined sugar

Blend



72 to 90 months
on the lees

Pinot Noir Base



Solera
of Pinot Noir

Dry fruits | Patience | Complexity | Quintessence | Wisdom

Parker

Aged for six years on the second lees, the yellow-golden Brut The V6 Experience is a Bouzy Pinot Noir that displays great purity and intensity but also reduction on the mineral-scented nose. This is deep and complex, but it needs all our patience and perhaps even a decanter or at least a big glass and lots of aeration. The palate is rich and powerful, firmly structured, very tight and still astringent on the finish, but there is so much finesse paired with power, concentration and fruit, which give the V6 a promising future. The wine just starts a bit slowly (like a rocket, which is pictured on the label), but it will most probably go very steep in a couple of years. I have ever had this cuvée before, so I can only guess, though.

93/100