

# Veuve Clicquot La Grande Dame 2008

*The reflection of Veuve Clicquot terroir*



**ELEGANCE**  
**PINOT NOIR**  
**GRANDS CRUS**  
**RARE**  
**DELICATE**  
**1972**

## THE HISTORY

Created in 1962 and launched in 1972 to celebrate the bicentenary of the House, La Grande Dame is a wine that is both a tribute to Madame Clicquot and the reflection of the Veuve Clicquot *terroir*. When it comes to describing the style of La Grande Dame, the following four words would summarize it well: freshness, silkiness, elegance and minerality.

Pursuing this quest for perfection, Dominique Dermarville, Veuve Clicquot's inspired Cellar Master reveals his very first La Grande Dame creation via this new vintage: La Grande Dame 2008.

## THE CUVÉE

The spring of 2008 was cool and rainy. Thanks to an also cool but dry summer, the grapes ripened in excellent conditions. Several factors were taken into consideration to make 2008 a La Grande Dame cuvée in respecting tradition and the House's quest for excellence: the exceptional quality of the grapes and most importantly a remarkable acidity which recalled other extraordinary Vintages at Veuve Clicquot such as 1995, 1985 and 1979.

La Grande Dame 2008 is an exclusive blend of 6 of the House's 8 historical *Grands Crus*. The *cuvée* is made of 92% Pinot Noir (Aÿ, Ambonnay, Bouzy, Verzy, Verzenay) and 8% Chardonnay (Le-Mesnil-sur-Oger).

As a constant hallmark of the House's style, the predominance of Pinot Noir provides the structure that is so typically Veuve Clicquot. However, for this specific vintage of La Grande Dame 2008, the proportion of Pinot Noir was taken to another level (92%) by Dominique Demarville – one of the highest ever at Veuve Clicquot -- as a true testimony of Madame Clicquot's heritage and a tribute to her fondness for structure and strength.

Dominique Demarville states: "My vision is to bring La Grande Dame towards the finesse and elegance that the Pinot Noir offers us in these *Grands Crus*. In a way, this is the Veuve Clicquot twist: to combine depth and silkiness with lightness and elegance in this exceptional *cuvée*".

According to the tradition and standards of reference of the House, the *cuvée* has been aged for 10 years in Veuve Clicquot's century-old cellars.

## THE TASTING

On the eye, La Grande Dame 2008 light gold color has a surprising glint.

The initial nose reveals a strong attack, both aerial and delicate. Upon being released it presents notes of dried fruits (almonds, figs, apricots), ripe white fruits (pears), and finally, subtle toasted notes of hazelnut and praline. Thus, those luscious pastry notes are well balanced with the blend's freshness and clarity.

On the palate, the attack is strong and sharp. La Grande Dame 2008 bestows a silky texture upon young fruits, carried by citrus and red fruits (cherry) notes. The Pinot Noir, signature of the Veuve Clicquot's style, shines extraordinarily by its freshness, minerality and power. La Grande Dame 2008 is a perfect combination of complexity, structure and strength.

This unites into an elegant and perfect balance of freshness and structure, highlighted by the perfect dosage (6 g/l) that resonates with this *cuvée* tension.

This *cuvée*, without any doubt, foretells an amazing aging potential.

## THE FOOD PAIRING

Veuve Clicquot La Grande Dame 2008 is a great wine for gastronomy. This *cuvée* will pair extremely well with oysters, fish tartare, seafood or even chicken with sesame.

**FRESHNESS**  
**SILKINESS**



### CRUS

GRANDS CRUS ✓  
(BLEND OF 6 OF THE HOUSE'S 8 HISTORICAL GRANDS CRUS)



### GRAPE VARIETIES

92% PINOT NOIR  
8% CHARDONNAY



### RESERVE WINES

0% (VINTAGE)



### DOSAGE

6G/L



### PALATE

CITRUS AND RED FRUITS  
MINERALITY & POWER



### FOOD PAIRING

OYSTERS  
FISH TARTARE  
SEAFOOD  
CHICKEN



### SERVING TEMPERATURE

10-12°C



### AGING POTENTIAL

15 YEARS



Veuve Clicquot