La Grande Dame 2015

Veuve Clicquot's Showcase of Excellence

La Grande Dame pays tribute to Madame Clicquot. She used to say "Our black grapes give the finest white wines". The Glory of Pinot Noir. La Grande Dame 2015 respects Madame Clicquot's vision of Pinot Noir, which is about 90% since 2008, using grapes from Historical Crus of our terroir.
La Grande Dame 2015, an exceptional sunny vintage for a wine full of tension and elegance.

Dosage

6 G/L

Tasting notes

Floral notes:
acacia, lilac, jasmine
White fruits:
granny smith apple, pear
Citrus:
grapefruit, clementine, lemon, lemon zest
Freshness notes:
white pepper, ginger, citrus peel
Mineral notes:
chalk, stone

Harvest 2015

Exceptional harvest:
low rainfall, good sunshine
Wines:
concentrated, structured

Aging Potential

Over 15 years

Blend

90% Pinot Noir
10% Chardonnay
8 Historical Crus

Food & Wine Pairings

Garden Gastronomy
(seasonal, local and extremely fresh products)
Delicacy and contrast
(fine, crispy, melting and juicy products)
Minerality and purity
(iodized, salty, racy, refined products)
Strength
(peas, chervil, green apple)
Land and sea in condiments
(shavings of eel, bottarga, strips of smoked ham)

Pea gnocchi with chervil broth and green apple feathers

How To Drink

- Temperature: 10 to 12°C
- Use the Veuve Clicquot Prestige Glass

Tension Elegance Precision

Did You Know

- The name La Grande Dame was inspired by Madame Clicquot's nickname: "La Grande Dame de la Champagne". La Grande Dame 2015 is the 24th vintage since 1972, when Veuve Clicquot launched its first prestige cuvée to celebrate the House's bicentenary.
- For the new La Grande Dame 2015, Veuve Clicquot continues to claim optimism through colors with an unprecedented collaboration with Italian designer, Paola Paronetto.

La Grande Dame 2015

Reviews & Ratings

95 POINTS
Wine Spectator

This graceful Champagne offers hints of smoke and toasted brioche that transition to patisserie apple and blackberry fruit, candied ginger and mandarin orange peel notes. Seamlessly knit and mouthwatering, with a minerally underpinning and a finely detailed, dotted bead. Lush and creamy on the vibrant, lasting finish. Pinot Noir and Chardonnay. Drink now through 2035.