De Saint-Gall Orpale Grand Cru Blanc de Blancs 2004

Description:

A mature, prestige cuvée Champagne from De Saint-Gall, made entirely from Grand Cru Chardonnay in the Côte des Blancs. The 2004 vintage has developed considerable complexity through more than a decade of ageing on its lees, yet retains the freshness and chalky character associated with the finest Chardonnay vineyards in Champagne. Ripe citrus and orchard fruit are now joined by toasted nuts, brioche and savoury, gently smoky notes. Rich and layered, but with real precision and a long, persistent finish.

Tasting notes:
Lemon tart, baked apple, dried citrus, toasted almond, brioche, white tobacco, chalk

Allergens:
Contains sulphites.

Dish Pairing:

- Seared scallops with brown butter
- Lobster or dressed crab
- Roast chicken with creamy morel sauce
- Aged Comté

Talking Point:

Orpale is De Saint-Gall's flagship Champagne, made only in exceptional vintages. The Chardonnay comes from four Grand Cru villages in the Côte des Blancs: Le Mesnil-sur-Oger, Oger, Avize and Cramant. One of the interesting details of the 2004 is that around 70% of the wine did not undergo malolactic fermentation. This helps preserve its natural acidity and freshness. It was also aged for around 12 years on its lees before release, adding the layers of toast, nuts and brioche that make mature Champagne so compelling.