HOUSE OF TOWNEND

Veuve Clicquot Yellow Label Brut NV

Price	£0.00
Code	VEUV001

With a label recognisable at twenty paces, this is a stand-out Champagne from a stand-out house. Behind this powerhouse of a Champagne lies Madame Cliquot, who founded the Veuve Cliquot house in 1772. Made with a blend of the three classic Champagne grapes - Chardonnay, Pinot Noir and Pinot Meunier - this wine combines richness and elegance, with citrus fruits and real freshness. Perfect aperitif material.



Tasting Notes:

Youthful, zesty style, floral and quite light. The nose is even and open, with a touch of brioche - but in typical Veuve style the emphasis is on lightness and elegance.

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Specification	
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Reims
Type	Champagne
Grape Mix	50% Pinot Noir, 17% Pinot Meunier, 33% Chardonnay
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Veuve Clicquot
Producer Overview	Veuve Clicquot was founded in 1772 by Philippe Clicquot-Muiron, playing an important role in establishing champagne as a favoured drink of haute bourgeoisie and nobility throughout Europe. It was later Phillipe`s daughter-in-law, Nicole-Barbe Clicquot, who really laid the foundations of the modern company. Ever in pursuit of excellence and innovation, in 1816 Madame Clicquot invented the riddling table with the aim of obtaining clarified Champagnes of unrivalled quality. She became known by her contemporaries as the "Grand Dame of Champagne", in recognition of her audacity and determination. Madame Clicquot used her skills to develop an exceptional wine-growing territory, consisting of 515 hectares in the heart of the Champagne region's finest vineyard estates.
Closure Type	Cork
Food Matches	Try this with fish canapes, smoked salmon, poached fish or even a decent roast lamb - very versatile!