

2009 Grand Cellier d'Or

Vilmart, Champagne Wine Region, France

Product details

Vintage:	2009	Drinking:	Now 2019
Producer:	Vilmart	Alcohol:	
Region:	Champagne Wine Region	Variety:	
Country:	France		

Tasting notes

Fruit driven with overtones of brioche. A little more accessible than the 2008, showing the lushness that is characteristic of 2009. This is very engaging with extremely complex aromatics, real drive and plenty of stuffing to age however the emphasis is firmly on pleasure and this is utterly delicious today.

About the producer

Since 1968 the hand tended vineyards have been farmed organically, and biodynamically for the past 20 years. In the winery, Laurent ferments and ages his wines in oak barrels to give hugely characterful and refined Champagnes. The gentle use of oak is vital, the influence is subtle and found more in texture than overt flavours, as Laurent said, "oak is a good servant but a bad master". It is no wonder Vilmart is often known as 'Mini Krug' by those in the know. The production of the estate is miniscule and highly sought-after by collectors, if you are yet to discover Vilmart, you should do so before the secret is well and truly out.

