

CHAMPAGNE
VRANKEN
Cuvée DIAMANT

➤ CHAMPAGNE DIAMANT BLEU

1996 VINTAGE - 75cl

POWER - INTENSITY - FRESHNESS



The year 1996 was characterized by great climatic instability: hot and dry periods followed one another - and sometimes very quickly - with other very cool and rainy periods. The blend of the DIAMANT Grand Cru 1996 cuvée is made entirely from grape varieties from the best terroirs of Champagne. It is a balanced cuvée composed of Chardonnay from the Côte des Blancs which gives the cuvée finesse, elegance and minerality, and Pinot Noir from the Reims mountain which brings power and intensity. The result is a cuvée of great freshness.

Tasting notes

Appearance: Golden yellow colour with a very fine bead of bubbles.

Nose: We first can smell aromas of ripe yellow fruits - almost candied fruits - enhanced by notes of spices and of black pepper. Then appear subtle toasted notes and underwood notes.

Palate: The palate is very fresh and is characteristic of the 1996 vintage. The wine structure associated to a fine bubble brings a perfect balance. The notes of candied fruits and honey quickly give way to fresher notes of citrus zest. The finish is long and persistent and is dominated by the minerality of the terroirs.