

BRUT YELLOW LABEL

Veuve Clicquot Yellow Label Brut has been the symbol of the House since 1772. A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines. It showcases our superb vineyards and the consistent style of our House

Veuve Clicquot Yellow Label manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. This consistent power to please makes it ideal as an aperitif, and perfect as the Champagne to enjoy with a meal.

THE BLEND

Grapes from as many as 50 to 60 different Crus go to the blending of Yellow Label.

Traditionally, the proportion of each grape variety used is 50 to 55% Pinot Noir, 15 to 20% Meunier and 28 to 33% Chardonnay. These figures vary slightly from year to year according to conditions.

Cellar Master Dominique Demarville has to achieve the consistency that makes Yellow Label so immediately recognizable, so utterly reliable both in terms of quality, color and bouquet.

He will draw on priceless reserve wines for the blend: from 30 to 45% to ensure the continuity of the House's style. All wines are kept separately to preserve the unique qualities of their vineyard and / or vintage.

