

La Vigne au Roy INATUREI

VINTAGE 2014



The zero-dosage version of an exceptional cuvée

This zero-dosage vintage champagne with aromas of yellow fruit and brioche demonstrates incredible purity, energy and minerality.

Tasting

APPEARANCE

A beautiful golden colour with golden glints.

NOSE

Wonderful freshness followed by notes of yellow fruit such as peach and apricot. Light aromas of dried fruit and hazelnut with excellent length.

PALATE

Impressive, lively and fresh attack. Delightful, delicate citrus aromas on the palate with hints of almond and dried fruit. Good tension with a touch of liquorice on the finish.



Vinous
& spicy*

Food and champagne pairings

This precise and authentic cuvée goes well with all seafood dishes: oysters, shellfish, caviar and fish in sauce.

**Vinous: recalls the structure of a still wine.
Spicy: expresses notes of spice.*

La Vigne au Roy [NATURE]

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PINOT NOIR 50%



50% CHARDONNAY

2014 HARVEST

100%



FIRST PRESS 100%



ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

DOSAGE ZERO DOSAGE 0G / LITRE

BOTTLED MARCH 2015

PRODUCTION

○ 3 513 BOTTLES (75 CL) VINTAGE 2014

ALCOHOL CONTENT 12% VOL.

AGEING POTENTIAL UP TO 5 YEARS

RECOMMENDED SERVING TEMPERATURE 8°C

STORAGE ADVICE BOTTLES SHOULD BE STORED IN A COOL, DARK PLACE AT BETWEEN 10 AND 15°C, IN RELATIVELY HIGH HUMIDITY, IDEALLY AT 75%