

**GOLDEN
EAGLE**



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MILLÉSIMÉ 2005 - LIMITED EDITION

A MEMORY BOTTLE CRAFTED BY TIME AND ENHANCED BY THE TALENT OF MEN

This limited edition Extra-Brut pays tribute to the first bottles issued by GH Martel in 1953, with the name Golden Eagle. It is also a "model of time" cuvée: a bridge between the past of the House rooted in history and the future of the latter which continues its perpetual conquest towards export.

VINTAGE 2005 - THE SEASONS

2005 is a vintage of excellence in spite of a complex year with a hard winter, a cold spring and a heterogeneous start to the summer. However, optimal conditions before the harvest with a cool and sunny month made it possible to meet all the requirements for making very high quality wines. A fruity, gourmet, fresh and balanced vintage.

TERROIR

Premier Cru and Grand Cru from Chardonnay.
Pinot Noir from the Montagne de Reims.

BLEND

60% Chardonnay
40% Pinot Noir

DOSAGE

< 6g/l Extra-Brut

TASTING NOTES

Eye: The colour is a dense yellow with very shiny reflections.

Nose: Complex, the nose reveals aromas of ripe fruit and evokes an autumn walk.

Palate: Rich and powerful, the palate has a beautiful maturity with accents of undergrowth. The structure is intense. The balance is perfect, between freshness and aromatic breadth.

PAIRING

An exceptional Champagne to share around a meal consisting of roast sea bass or foie gras.

