



Veuve Clicquot

LA GRANDE DAME

La Grande Dame 2006

“FOR LA GRANDE DAME, WE SELECT WINES WITH THE HIGHEST FINESSE, THE MOST ELEGANT FRESHNESS ON THE MOUTH, AND TREMENDOUS LENGTH”

– *Dominique Demarville, Chef de Caves Veuve Clicquot*

THE HARVEST

The 2006 vintage was distinguished by an unusually dry and sunny June and July, promoting excellent flowering and good, steady ripening. August was rainy and humid, threatening the early-summer promise with fears of mildew and botrytis. But, September brought more sun and heat, and harvest unfolded between the 14 and 29 of September, allowing for an abundant yield of superb quality.

THE BLEND

La Grande Dame 2006 is an exclusive blend of our eight classic Grands Crus: Aÿ, Bouzy, Ambonnay, Verzy, and Verzenay for the Pinot Noir and Avize, Oger, and Le Mesnil-sur-Oger for the Chardonnay. In line with the style of the house, which is Pinot Noir dominant, the blend is 53% Pinot Noir and 47% Chardonnay. The wine has intense color with golden glints and very fine sparkling bubbles.

THE TASTE

The initial nose reveals a saline, mineral background, followed by floral notes such as acacia and peony, along with notes of fresh fruit including bush peach and pear, finished with toasted notes of hazelnut and roasted almonds. When swirled, the bouquet becomes rich and voluptuous, with notes of brioche, nougat, ginger, and preserved lemon.

In the mouth, the wine is plump and full of substance. The texture is crisp and silky. The minerality of the chalk resonates brightly with the fleshy structure and contributes to the length of finish.

The endnote is fresh and generous, hinting at a discreet dosage followed by a long period of post-disgorgement aging, so as not to disturb the wine's natural equilibrium.

Serve at a temperature of 50° to 54°F. La Grande Dame 2006 can be enjoyed now and up to 2025.

FOOD PAIRINGS



Garden
mushrooms, peas, corn, stone fruits, pastry



Pasture
goat's cheese, brie
chicken, cured ham, turkey, quail, rabbit



Sea
oyster, lobster, scallop, shrimp, whitefish, salmon, mackerel

