

# 2004 Louis Casters Blanc de Blancproduct-pdf - Millesime Grand Cru, Champagne, France - Library Vintage Champagne

## Why We're Drinking It

Wonderfully classic champagne, this is a production that highlights the point: Chardonnay from Champagne is arguably the world's greatest variety.

A Grand Cru production, it showcases delicate bubbles and a light airy consistency. Benefitting from proper cellaring conditions, it now has hints of hazelnut and biscuit, and a nice toastiness and creaminess from its maturity.

Coming from a single harvest year, this is a wine composed of 100% Chardonnay.

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## Tasting Notes

Deep gold color, with aromas of green apples, citrus, especially lime mixed with some minerality. Great acidity, again present citrus and apples bring a really crisp complex flavor with a long finish.

Harvest : 100% manual.

Vinification : in regulated stainless steel vats, chaptalization natural yeasts

Duration of fermentation : about 30 days

Fermentation temperature : 20/22 ° C

No malolactic fermentation.

*\*invino maintains excellent cellaring conditions, and strives to sell every bottle in pristine condition. As is standard industry practice, any wine purchased over seven vintage years old, is sold "as is" and may not be returned for any reason.*

### VARIETAL

Champagne

### APPELLATION

Champagne, France

### ALCOHOL

12.50

### SIZE

750ml

### BLEND

Champagne

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## The Story to Know

*From the winery:*

Eugène Cadet, born in 1857, from an old family of vine growers in Damery, became the owner of vineyards when he came of age. Winemaker in his soul, fine taster, man of character and born trader, he developed his own bottle and marketed his own production.

At the end of the 19th century, he built the Champagne house in the center of the village of Damery, our current home. In 1921, his son-in-law René Filaine, who had been the owner's son for several generations, took over.

In 1944, Marguerite Filaine, the granddaughter, married Louis Casters, son of Belgian farmer, who came in the 1920s to run a farm in the region. They take over the house and create the Louis Casters brand. Their son, Jean-Louis, will take over the exploitation he will develop with the help of his wife Angèle Sleurs, herself from Belgium.

With the arrival of their son Johan, the house continues its expansion while combining respect for tradition and modern technologies. Johan and his wife Valérie ensure the progression of Louis Casters Champagne

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## Perfect Pairings

This will make an excellent pairing with any lighter fish, shellfish, or pork. We also recommend trying it with a milder cheese plate.

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