

BINET

MAISON FONDÉE EN 1849
REIMS • FRANCE



MÉDAILLON ROUGE • VINTAGE 2008

This exceptional and iconic vintage cuvée was created in 1865 by the founder himself, Louis BINET. This masterpiece exalts the pure expression of Champagne, combining all the superlatives with a single and vintage Grand Cru.

APPEARANCE

A unique pale color of sparkling yellow gold veiled in soft brilliant reflections. This very luminous and intense visual perception gives to the effervescence a rising of fine-cut and regular bubbles.

AROMA

All the richness and subtlety of an exceptional freshness enhances the maturity of the delicious fruit. Background of mineral notes, layering with hints of chalkiness. Fine notes of peach and plum from lightly roasted dried fruit refined by the floral and sensory elegance of a touch of white flowers.

PALATE

The balance of a tension controlled by a persistent mouth-feel and embodied by the line of citrus flavors. A truly unique and personal character showing real vinosity.

BLENDING, MATURATION & DOSAGE

60% Pinot Noir Grand Cru

40% Chardonnay Grand Cru

Subtle balance between the two most noble and refined grape varieties, from less than 10 best selected vineyard parcels all classified Grand Cru and situated in the heart of the legendary Natural Parc of La Montagne de Reims.

Ageing on laths in traditional vaulted cellars dug 20-metre deep into the "crayères" chalk ground.

Dosage: moderate, 8-9 grams per litre

EXCLUSIVE & LIMITED EDITION

1,849 bottles of 2008 vintage each individually numbered and engraved, certified by an authentic red wax seal and showcased in an Exclusive gift set made of ostrich leather 100% nature-friendly.