









High Environmental

Value Certification



CUVÉE LOUISE VINTAGE 2005

A MASTERPIECE, AMONG THE FINEST WINES OF CHAMPAGNE. THE QUINTESSENCE OF POMMERY'S STYLE.



Blend

Chardonnay: 60% - Pinot Noir: 40% Only 3 Grands Crus: Aÿ, Cramant, Avize. Dosage: very low dosage at 5 g/L (Extra-Brut).



Aging Process

A minimum of 11 years in our chalk cellars and 9 months after disgorging.



Tasting Notes

Eye: exceptional clarity and brilliance, refined and delicate bubbles, thus reflecting its long ageing in our cellars.

Nose: opening with floral aromas of lime tree and hawthorn followed by fruity notes of peach and pear. The nose reveals the purity and remarkable quality of the 3 Grands Crus used for this cuvée.

Palate: bold, perfectly balanced and supremely smooth. Incredible harmony and minerality, that take us on a dreamlike experience, reflecting the aromas found in the nose in a perfect blend for your senses. Soft, lingering finish.



Drinking Occasions

Cuvée Louise is the perfect champagne to celebrate an exceptional moment. Great accompaniment to oysters, roast lobster, steamed fish like turbot, as well as grilled vegetables such as asparagus, mushrooms, and artichokes.



Cuvée Louise, Masterpiece by Pommery

Cuvée Louise was created in 1979 in honor to Madame Jeanne-Alexandrine Louise Pommery. This cuvee is single-vintage ultra-premium champagne, produced only when the harvest is exceptional from 3 Grands Crus only, 3 jewels in the crown of Champagne. Purity and precision are the keywords for Cuvee Louise. The dosage is extremely low to let the grapes, especially the Chardonnay, express themselves without artifice. Cuvee Louise quintessentially conveys the wine-making expertise of Pommery House.