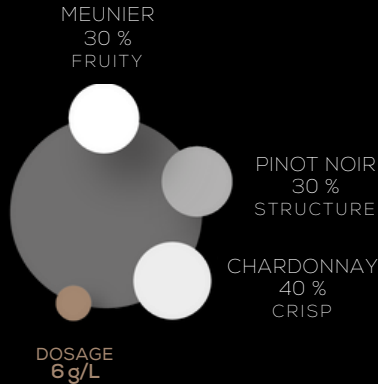


CUVÉE N°6  
VINTAGE 2014

30 % MEUNIER - 30 % PINOT NOIR - 40 % CHARDONNAY

CONTEMPORARY  
AUTHENTICITY

Cuvée N°6 matured in oak barrels combines audacity and tradition in homage to the character and expertise of 6 generations of our family.



SOIL

- Vineyards: Festigny, Cramant, Avize, Le Breuil
- Green clay and limestone (60%) - Chalk (40%)

VINIFICATION

- In oak barrels with stirring of the lees
- Blocked malolactic fermentation
- No filtration
- Natural cold stabilisation

BOTTLING

March 26th, 2015

AGEING

9 years

IDEAL SERVING TEMPERATURE

9-10°C

CELLARING POTENTIAL

10 years



With its excellent quality and generosity, this vintage champagne marks the history of the Lorient-Pagel Champagne House. The 2014 harvest was bountiful, producing perfect grapes with an ample aromatic palette and superb ageing potential. 2014 was a natural choice to experiment with vinification in oak barrels, a traditional process carried out with our modern techniques. The Cuvée N°6 raises its hat to 6 generations of Lorient.

**PRODUCTION**

Available in bottles (75cl)  
Case of 3 or 6 bottles in individual boxes  
Previous Vintage: 2004, 2006

**FOOD-CHAMPAGNE PAIRINGS**

This very intense champagne is an ideal companion for gourmet dishes such as free-range poultry with morel mushrooms, or trout on a bed of caramelised leeks.

**TASTING NOTES**

**Eye**

Golden yellow

**Nose**

Vanilla and smoky notes, stewed fruit (caramelised apple, pear juice, orange marmalade)

**Palate**

Complexity, vinosity, length