

VINO FINO

Explore a World of Wine

CHAMPAGNE CASTELNAU BRUT VINTAGE 2006



Original price was: \$125.00. ~~\$110.00~~ Current price is: \$110.00.

97/100 & Best in Show Decanter World Wine Awards 2022



Product Code:	6578	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

97/100 & Best in Show, Decanter World Wine Awards 2022 & 2024

97/100 & Platinum Award, Decanter World Wine Awards 2021

Gold Medal - International Wine and Spirits Competition 2019

Gold Medal - Champagne & Sparkling Wine World Championships 2019

From one of the best Champagne vintages in recent times, the 2006 Castelnau Brut is exceptionally good Vintage Champagne. We rate this as the best Champagne buy we have featured in many a year. If you are looking for a serious Champagne this is a 'must buy'.

Winery notes (2006)

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"Exceptionally, this Champagne has had more than 10 years of ageing on its lees, giving it remarkable complexity and depth. This vintage offers an aromatic harmony of grilled, toasty notes and the well-rounded body is thanks to the Chardonnay in the blend that has been grown in the Grande Montagne de Reims. Citrus fruit, such as grapefruit, caress the taste buds and impart a distinguished freshness. The spicy notes on the finish are a signature style of Champagne Castelnau."

97/100 & Best in Show, Decanter World Wine Awards 2024 (2006 Vintage)

"This Champagne – a classical blend of all three main Champagne varieties, with 50 per cent Chardonnay complemented by 30 per cent Pinot Noir and 20 per cent Pinot Meunier – comes from a warmer vintage than our Blanc de Blancs winner, and one that (with its fifteenth birthday now behind it) is beginning to be hard to find. Most remember the sunny, trouble-free June and July in 2006, but great Champagne needs a season with minor-key moments as well as major, and August of that vintage provided plenty of storm clouds and cool rain. The wine is still pale gold in colour in 2024, and its aromas are harmonious and enticing: look out for cream and cut white mushrooms as well as plump summer fruit. The palate has breadth and almost autumnal amplitude, yet retains freshness, nerve and poise. As we go to press, it's at peak maturity and will stay there for a year or so."

97/100 & Best in Show, Decanter World Wine Awards 2022 (2006 Vintage)

"Praise has been lavished on the 2008 Champagne vintage in recent years, and justly -- but this beautifully aged Champagne also underscores how the 2006 vintage, here as elsewhere in France, has a terrific amount of pleasure to offer. The colour has yet to deepen towards gold, and for the time being keeps its bright straw allure; the aromas are rich, bready, enticing and refined, beginning to show the harmony of age. It's pure and structured on the palate, clearly built on fine Meunier and Pinot Noir, with Chardonnay adding grace notes and charm. The dosage is sagely discreet: cellar time as much as grams of sugar give the wine its finishing roundness and poise."

97/100 & Platinum Award, Decanter World Wine Awards 2021 (2006 Vintage)

"Incredible lanolin, quince, summer flower and honeysuckle scents and a palate that indulges us further with plums, oranges and guava. Spices and minerals hold the attention and the finish is drawn with lapidary care. A true classic."

93/100 & Editors' Choice, Wine Enthusiast (2006 Vintage)

"A blend dominated by Chardonnay and aged for 11 years on lees has produced a mature, toasty and yeasty wine with a complex balance between the secondary flavours and the still-crisp apple fruits. Drink now."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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