

# VINO FINO

Explore a World of Wine

## FALLET DART CHAMPAGNE GRAND SELECTION BRUT NV



94



\$72.99

Product Code:	31783	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	70% Pinot Noir, 15% Pinot Meunier, 15% Chardonnay



New Zealand Wide Delivery



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### TASTING NOTES

This gorgeous Champagne comes from the 17th generation of a leading grower. The Fallet family are based in Charly-sur-Marne where plantings are dominated by red grapes (Pinot Noir and Pinot Meunier). This results in a classic white Champagne with a delicious breadth of flavour and texture. It contains over 40% Reserve wine, and benefits from a minimum of five years aging, then another year after disgorgement. This boutique grower Champagne is complex and classy as can be.

#### Winery notes (NV)

"Grande Sélection is elegant and powerful and brings out length on the palate from Pinot noir which predominates in this blend. A touch of Meunier and Chardonnay contribute to the complexity of this champagne. Its ageing period in the cellar discloses aromas of candied fruit, almond and hazelnut, and fruity notes like green apple and peach.

Pale gold tinted with a fine and tenacious mousse. The initial nose evokes notes of bergamot, red apple, peach, black currant and a hint of fig. After a few minutes, it turns towards limestone mineral and clay humus, apricot, plum, exotic pepper, raspberry and strawberry notes, with iodinated accents.

On the palate, the wine develops itself with a pulpy and fleshy fruits density dominated by blackcurrant. The whole is refreshed by a pink grapefruit acidity that holds up to an harmonious, gourmet and melted finish."

**Rated Excellent & 94/100 Cameron Douglas MS, April 2024**

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(NV)

"An enticing bouquet firstly of complexity, then of autolysis showcasing scents of fresh croissant and butter brioche, then secondly of white strawberry and peach, some apple and white spice. Full of flavour and texture as the wine touches the palate, a plush mousse with a finer bubble. Next flavours of apples and lemons, pith and flowers, chalk and lees complexities. Balanced, well made and quite delicious. Best drinking from day of purchase through 2029."

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## #2 Jo Burzynska, Champagne Viva Magazine (NV)

"A great value grower Champagne from the 17th generation of grape growers. Pinot noir-dominant, it has finesse and depth, with a lovely richness from the extended period it has spent on its lees (60 months minimum). Flavours reminiscent of tarte tatin, rye bread and hazelnut, are lifted by its crisp lemony freshness."

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## 94/100 International Wine Challenge 2025 (NV)

"Toasted buttered bread notes, complex tertiary flavours of baked apple, brioche and roasted almonds. Smokey finish with a fine lively acidity."

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## 4 Stars Cuisine Champagne Tasting 2024 (NV)

"Yellow with a whisper of gold in the glass and creamy brioche notes on the nose. The palate is mid weighted and quite linear with just a hint of sweetness. Creaminess on the midpalate gives the wine a pleasing richness and length."

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## 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

188 Durham St South,  
Christchurch