

THE VALLÉE DU FLAGOT



Come and visit us and discover the Vallée du Flagot, dressed in the most beautiful colour as Summer approaches.

Nestled in the heart of the vines, surrounded by birdsong, you will discover the picturesque Festigny village, its stream, 'The Flagot', the classified 12th Century church, its lavoirs...

*Gourmet's corner... Gourmet's corner...*

MONKFLISH, CRAYFISH AND MUSSEL GOULASH WITH CHAMPAGNE

1. Clean the vegetables, cut the cabbage finely and steep in boiling salted water for 2 minutes. Finely slice the other vegetables.
2. Soften half the butter in a pan and add the cabbage and julienne vegetables. Sprinkle the diced bacon over the top and leave to cook over a very low flame.
3. Make the Champagne sauce: thinly slice the shallot and sweat with the remaining butter, adding the cream and bring to the boil with the Champagne. Mix a little cornflour with water and add to the sauce. Check seasoning.
4. Cut the monkfish into 12 pieces, shell the crayfish and open the mussels. Put these on top of the cabbage in the pan, cover with the Champagne sauce and leave to cook on a medium heat for 6 to 7 minutes.
5. Serve hot, having checked the seasoning.

A RECIPE FROM RESTAURANT LA TABLE SOURDET
6 Rue du Dr Moret – 51700 DORMANS - 03.26.58.20.57

For 4 people :
1 fillet of monkfish(720 gr)
8 crayfish
500 gr Bouchot mussels
100 gr diced bacon
½ green cabbage
1 turnip
1 carrot
1 leek
1 shallot
15 cl Champagne
15 cl single cream
50 gr butter
Salt and pepper
Cornflour



© COCHET CONCEPT - EPERNAY - PHOTOS OVG - DD - IMAGE DE MARQUE & FOTOQUA.COM



LE LORIOT D'OR

LES ÉCHOS DU CHAMPAGNE MICHEL LORIOT



EDITORIAL

Dear clients and friends

In this 11th edition of Loriot d'or, you will find our new logo which will progressively be visible on all of our range of products.

With M for Michel, Martine and Marie, L for Loriot and of course the Golden Oriole head. A little bit of modernity in the midst of all this tradition.
Wines from the 2010 vintage are now ready to bottle. The quality is as always up to expectations and we are sure you will enjoy the 2010 vintage in a few years' time.

George Sand said: 'Champagne helps our minds to be amazed'. So, whilst waiting for the new vintages, be amazed by our Dry Vintage 2005.

Best regards
Martine et Michel Loriot



discover... discover... discover... discover... discover... discover...

CUVÉE MILLÉSIME BRUT 2005

A **Vintage Champagne** has to deserve its name. Only certain years (designated on the label) merit this label.

This one is made of two varietals, Pinot Meunier and Chardonnay, from one harvest. Our vintage also benefits from a long aging in cellars.

A unique Champagne, strong yet with the delicate taste of flowers and exotic fruit, it is perfect as an aperitif, with a gourmet meal, or just with strawberries for a treat.



SUMMARY

EDITORIAL

CUVÉE MILLÉSIME
BRUT 2005

PRESS AND AWARDS

RACKING

CHAMPAGNE
MICHEL LORIOT
CUVÉES

THE VALLÉE
DU FLAGOT

COOKERY CORNER

WHAT THE PAPERS SAY AND AWARDS



Gold medal -Prestige Brut
Gold medal -Millésimé Brut 2005
Silver medal -Rosé Brut
 Concours Général Agricole de Paris 2011

Gold medal -Pinot Meunier Vieilles Vignes
Silver medal -Prestige Brut
 Concours des Vignerons Indépendants 2011

GUIDE 2011 BETTANE & DESSEAUVE - Sélection Extra-Brut

«...style and character...»

GAULT MILLAU 2011 - Marie-Léopold Sec

«...soft and fruity...»

LE FIGARO MAGAZINE - Réserve Brut

«...really brings out the pinot meunier...»

TERRE DE VINS - Rosé Brut

«...subtle and delicate...»

LA REVUE DU VIN DE FRANCE - Blanc de Blancs Brut Millésimé

«...Golden, expressive, flowery, buttery, generous... Bravo !»

BLOG LES 5 DU VIN - Pinot Meunier Vieilles Vignes

«...fresh with a bit of punch.....»



One step in the making of Champagne... One step in the making of Champagne...



RACKING

Racking involves pouring liquid from one container to another.

This is what we do after each fermentation, to remove the lees that lie at the bottom of the vats.

It's always an important moment when we rack a vat for the first time after fermentation, once the grape juice has changed into wine.

The new harvest becomes a reality, it shows us what it has, in flavour, potential and even in the promise that it is going to become a great Champagne.



Our Cuvées... Our Cuvées... Our Cuvées... Our Cuvées... Our Cuvées...

DISCOVER THE CHAMPAGNE MICHEL LORIOT CUVÉES

RÉSERVE BRUT BLANC DE NOIRS



Pinot Meunier Champagne with a round fruity flavour to delight family and friends.



**PRESTIGE
BRUT**
A subtle blend of Pinot Meunier and Chardonnay. A sophisticated, elegant Champagne, ideal served as an aperitif or at a reception.



**SÉLECTION
EXTRA BRUT**
A sensation of finesse, freshness and vivacity for this Champagne which lends itself to being served as an aperitif or with a tray of oysters.

ROSÉ BRUT



Champagne with a red fruit nose, perfectly adapted to accompany white meat or a fruit tart.



MARIE LÉOPOLD SEC



A particularly feminine Cuvée, delicious with foie gras or mouthwatering with the soft, sweet taste of a dessert.

MILLÉSIME BRUT



A unique Champagne, sophisticated yet powerful, the perfect match to your gourmet meals.



BLANC DE BLANCS

Chardonnay numbered vintage, lightly perfumes with fresh fruit.



PINOT MEUNIER VIEILLES VIGNES

The star of the House, this Champagne comes from vines that are more than 60 years old, its voluptuousness will take your breath away.