

VINTAGE 2014

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A “weather waltz”, and one with clear, sharp contrasts! The spring was sunny and dry and ended with a heatwave in June; summer was autumnal, cool and rainy; September was hot, sunny and very dry... weather we would usually associate with the month of August. The ‘key’ to the vintage lay in the soils as well as in the work carried out by the winegrowers. The good drainage properties of the chalk on the lower-middle part of the hillside helped us greatly by allowing the excess water from the summer to drain away which limited any excess vigour in the vines. These factors were complemented by our increasingly eco-friendly viticultural practices which allow us to take our quest for grapes of perfect balance and maturity even further.

*Luscious, full-bodied
and crunchy.*

TASTING NOTES

Yellow hue with shimmering, slightly amber, tints.

Steady yet vibrant bubbles.

Soft, almost sweet, intense and deep bouquet of slightly tart yellow (peach) and red (red currant) fruits. Hints of spice, cocoa beans and smoke add to this generous, complex and gastronomic bouquet.

Broad, fruity and dense on the palate. The concentrated, ripe red fruit is transformed into nectar... a sensation of sweet concentration which turns to velvet thanks to the silky smooth, almost sensual, bubbles.



PRODUCTION

ORIGIN: “La Montagne” Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

71% Pinot noir
29% Chardonnay

WINE IN OAK: 25%

MALOLACTIC FERMENTATION: 20%

DOSAGE: 8g/l