

Millésime 2008

O E N O T H È Q U E



Elegant and aromatic, this vintage is renowned for its exceptional ageing potential

Terroir:

North face of Montagne de Reims –1^{er} cru
Rilly-la-Montagne –Chigny les Roses - Ludes

Characteristics:

The northern exposure and the distinctive character of Chigny-les-Roses **Chardonnay** guarantee a vintage with excellent ageing potential. In 2008, the **low yields** of the Chardonnays, due to **early flowering**, ensured an **elegant concentration of aromas**.

Soil composition:

« **Cinque terre** » : 5 layers
Chalk – marne – fine sand – silt – fine clay

Grape varieties:

60% chardonnay
20% pinot noir
20% pinot meunier

Average age of the vines:

30-35 years

Cellar aging:

Aged on lees for 17 years, recently disgorged

Time after disgorgement:

6 months

Vinification:

Malolactic fermentation.

Dosage:
and

EXTRA-BRUT – Liqueur made from reserve wine cane sugar according to a historic recipe adapted to each vintage.

Pairing:

Foie gras, duck, red meat, Parmesan and mature Comté

Moments :

An elegant and sophisticated dinner

Tasting notes :

Sparkling gold with fine bubbles
Seductive nose: roasted apples, white peach
Silky on the palate. Yellow fruit dominates.
Hints of honey and brioche on the finish.
A lovely freshness on the finish, with a long
aftertaste featuring biscuit-like notes.

