

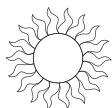


TRADITION PREMIER CRU - VINTAGE 1999

"Champagne Mature et Boisé"



REVIEW OF THE YEAR 1999



1999, an end in beauty. Indeed, for the last vintage of the millennium, nature has gratified us with its generosity.

A few rainy days are to be regretted but the summer was particularly dry and sunny. This allowed the grapes to reach a subjugating maturity, giving at the time of the September sampling almost unknown degrees for our region. The Chardonnay reached almost 11 degrees!

In the euphoria of this incredible harvest, we decided to use the most expressive variety to make up our Blanc de Blancs 1999.

WINEGROWING



BLEND : 100 % Chardonnay

VILLAGES : Pierry, Cumières

EXPOSURE : South-East, South-West

SUBSOIL : chalky, sandy-clay

Eco-friendly winegrowing

conversion to HVE-VDC

Manual harvest



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats

Stopped malolactic fermentation

6 months maturing in oak barrels

Late bottling

BOTTLING : June 2000

AGEING : minimum 22 years

DISGORGING : minimum 6 months

DOSAGE BRUT : 8 g/L

TASTING



Golden yellow color. Delicate bubble cord with fine, regular and discreet bubbles.



Rich and greedy nose with wax aromas, accompanied by notes of white flowers followed by an evolution with toasted notes.



Mouth balanced with notes of citrus, white fruits, honey, lime. Lemony finish. Mouth as rich and greedy as the nose.

FOOD AND WINE PAIRINGS

A veal steak with truffles will enhance the acidity and smoothness of this wine.

MÉDAILLES



Gault & Millau

Jancis Robinson

