

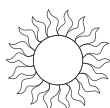


TRADITION PREMIER CRU - VINTAGE 2002

"Rich and Unctuous Champagne"



REVIEW OF THE YEAR 2002



2002, a dazzling year.

The grapes were thin and the forecast of rain had to make them grow but therefore, make them decrease in quality. Eventually, the rain was replaced by an intense sun. This had the effect of concentrating the grapes and reaching a high and very satisfactory level of maturity.

The quality of the grapes is far exceeded that of the last two years which disappointing. The first good vintage of the millennium!

Faced with these peculiarities, we decided to immortalize the year 2002 and make it a remarkable vintage Blanc de Blancs.

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

Late bottling

BOTTLING : June 2003

AGEING : 20 years

DISGORGING : 6 months minimum

DOSAGE EXTRA-BRUT : 2.5 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

This cuvée with a strong charisma can be tasted safe a game meat tinged with spices and a sauce with foie gras.

MÉDAILLES



Jancis Robinson

