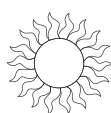




TRADITION

PREMIER CRU - VINTAGE 2009

"Intense and Spicy Champagne"



REVIEW OF THE YEAR 2009

Ripening of the grapes this year took place under truly summer-like conditions not seen in Champagne since the summer of 2003. Hot, dry, sunny weather accompanied veraison in the second half of August. The rainy interlude at the beginning of September had the main effect of swelling the grapes before the first pruning. The return of summer weather on September 5 enabled the grapes to complete their ripening in optimal conditions.

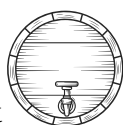
The 2009 harvest was of impeccable sanitary quality, with virtually no traces of botrytis in the crates. The musts are well-balanced, in line with the average of the last 10 years, and will enable us to produce top-quality champagnes.



VITICULTURE



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
AGEING : minimum 12 years
DISGORGING : minimum 6 months
DOSAGE EXTRA-BRUT : 6 g/L

TASTING



The color is clear and brilliant, with a very fine, abundant effervescence.



The fresh, elegant nose conceals a very present structure characteristic of the vintage. This complexity translates into aromas of honey, acacia flower and vine peach, enhanced by fresh notes of redcurrant, menthol and star anise.



On the palate, the attack is supple, the body light, the bubbles discreet, letting the wine express flavors of mango, honey and white cherry, and prolonging the pleasure of tasting with a fine, saline finish.

FOOD AND WINE PAIRINGS

We offer a medallion of veal, herb-roasted potatoes and honey-glazed sand carrots.

