



VINTAGE

The mild and rainy winter was followed by a rather chaotic spring with dry weather resulting in frosts, shot berries and poor fruit set. Summer was sunny, warm and dry with a heatwave in August that was perfect for the ripening of our Pinots noirs. There was a slight water deficit (18%) but nothing too serious. This vintage gave us glorious, velvety smooth Pinots noirs, thanks to relatively low yields, and an exceptional concentration in the wines.

Harvesting from 11 September to 29 September 1990.

LATE RELEASE *Vintage 1990*

TASTING NOTES

Golden yellow hue with deep amber tints.

Delicate bubbles.

The beautifully evolved bouquet reveals the complexity of our Pinot noirs grown in Verzy with their aromas of red fruit, apricot, spice (saffron, immortelle), leather, cocoa and nougat. Upon aeration, the red fruit comes to the fore (we could almost believe that we're drinking a fine red wine) before giving way to swathes of oriental spice.

The palate is wide, well-structured and assertive. It reveals an oily, velvety texture with concentrated aromas of a red fruit that is almost liqueur-like. The ever-present limestone freshness imparts structure and length to the palate. Subtle oaky notes and a pleasant bitterness complement the spectacular finish.

The ultimate pairing

A lamb tajine or mature Comté.



PRODUCTION

ORIGIN: "La Montagne" Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

58% Pinot noir
42% Chardonnay

WINE IN OAK: 4%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 8g/l

RELEASE DATE: 2022

DISGORGEMENT:

1/1 - Bottles: 28/09/1998
2/1 - Bottles: 28/10/1998
Magnums: 28/10/1998