

VINTAGE

The 1995 vintage was a very classic year for Champagne with perfect weather conditions that gave rise to elegant wines structured by a superb acidity and revealing a magnificent aromatic complexity. The expression of balanced maturity and well integrated flavours is further enhanced by the Chardonnays from the Côte des Blancs blended with a smaller proportion of Pinots noirs grown in chalky soils.

Harvesting from 25 September to 9 October 1995.

The ultimate pairing

Seared langoustines or veal sweetbreads in a morel mushroom sauce.

LATE RELEASE *Vintage 1995*

TASTING NOTES

Golden hue with a bright tints.

Fine and lively bubbles.

The classic bouquet reveals the complexity imparted by ageing the wine on its lees. Autolytic aromas and smoky notes intertwine with marine and vegetal scents. Straw drying in the sun, slightly peaty notes and salty sea breeze freshness give way to white truffle and caramel.

The palate is rich, smooth and ever so slightly sweet. The complex palate combines umami flavours, iodised notes, sweetness, vegetal overtones and aromas of cedar wood. The rich, creamy and juicy texture is lengthened by an energetic, fresh and saline finish. An expertly performed balancing act!



PRODUCTION

ORIGIN: "La Montagne" Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

53% Pinot noir
47% Chardonnay

WINE IN OAK: 7%

MALOLACTIC FERMENTATION: 22%

DOSAGE: 9g/l

RELEASE DATE: 2022

DISGORGEMENT:

1/1 - Bottles: 11/07/2001

2/1 - Bottles: 04/12/2001

Magnums: 04/12/2001