

VINTAGE

A spectacular year. Cold and dry with some complications during the flowering phase, in particular on the Chardonnays, which led to poor fruit set and therefore small sized clusters of exceptional concentration. The summer weather was also very challenging owing to alternate high temperatures and rainy spells. The 20% water deficit gave us wines with incredible aromatic concentration, reminiscent of the fine wines of Burgundy with an exceptional balance, maturity and acidity. The wines from 1996 are simply outstanding with a fresh, distinctive and intensely mineral character.

Harvesting from 21 September to 5 October 1996.

The ultimate pairing

Turbot, a scallop carpaccio or unsweetened cocoa desserts.

LATE RELEASE *Vintage 1996*

TASTING NOTES

Golden hue with delicate amber tints.

Fine, even bubbles.

The bouquet is intense and pure with incredible detail and precision. The Pinot noir takes centre stage with its roasted and concentrated fresh fruity aromas (apricot) complemented by subtle notes of wheat and roasted hazelnut. It shows all the qualities of an outstanding wine with its aromas of warm stone, smoke and slightly saline notes typical of the fine and complex northern white wines.

The palate is concentrated, energetic and fresh. Notes of orange peel lend the wine a delectable quality whilst the powdery chalk creates a beautifully textured body. The finish is seemingly infinite and intensely aromatic with exceptional acidity, notes of stone and a certain white pepper tannicity. The whole is deliciously juicy and elegant. This is a very intense wine that is powerful, fine, crisp, juicy and has a saline finish.



PRODUCTION

ORIGIN: "La Montagne" Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

65% Pinot noir
35% Chardonnay

WINE IN OAK: 7%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 9g/l

RELEASE DATE: 2022

DISGORGEMENT:

1/1 - Bottles: 25/08/2003

2/1 - Bottles: 23/03/2004

Magnums: 23/03/2004