

# LATE RELEASE

## *Vintage 1997*

### VINTAGE

The mild spring of 1997 brought on an early bud burst and was followed by bitterly cold temperatures in mid-April coupled with severe frosts which damaged the Verzenay and Verzy vineyards. Flowering took place early, on 10th June for the Côte des Blancs and Aÿ and on 13th June for Verzenay, and was immediately followed by a very cold and rainy spell which lasted through until early August and left us fearing the worst for our vines, due to the high threat of mildew and peduncular rot in particular. The return of better weather conditions in August and the warm and sunny weather in September saved a year that did not begin well! The harvests began on 15th September in the Vallée de la Marne, 18th September in the Montagne de Reims and 22nd September in the Côte des Blancs, and took place in bright sunshine!

Harvesting from 15th September to 1st October 1997.

*The ultimate pairing*

*Roasted poultry or goat's cheese.*

### TASTING NOTES

Bright and intense golden yellow hue.

Elegant threads of lively bubbles.

The springlike bouquet reveals sweet white flower aromas and concentrated notes of candied fruit, characteristic of the Chardonnay varietal. It reveals exceptional freshness, classic 'champagne' chalky notes and a touch of aniseed. Mineral and smoky notes comes to the fore after aeration before giving way to saline aromas and white truffle.

The palate is fresh and taut with incredible energy and limestone character that makes the wine seem so much younger than it really is. A sensation of finesse and a slightly tannic finish complement the wine's chalky freshness. The result is a well-honed, elegant and almost 'taut' wine with distinctively smoky notes. This vintage was cool and the grapes late to ripen which lends this champagne a mineral character, classic style and light and ethereal finish.



### PRODUCTION

**ORIGIN:** "La Montagne" Estate

**CRUS:** Verzy, Chouilly

**GRAPE VARIETIES:**

62% Pinot noir  
38% Chardonnay

**WINE IN OAK:** 9%

**MALOLACTIC FERMENTATION:** 30%

**DOSAGE:** 9g/l

**RELEASE DATE:** 2022

**DISGORGEMENT:**

1/1 - Bottles: 20/01/2004

2/1 - Bottles: 31/03/2005

Magnums: 31/03/2005