

VINTAGE

A stormy and windy year. The season got off to a very early start and was followed by a dry and sunny summer. The grapes were fortunately spared the damage from the heavy rain during the harvest period. The 1999 vintage gave us powerful, concentrated, generous, seductive and luscious wines, fresh on entry to the palate and followed by soft notes of fruit and sweet spice.

Harvesting from 15 September to 1 October 1999.

The ultimate pairing

A creamy risotto combining saline flavours with crunchy green asparagus.

LATE RELEASE *Vintage 1999*

TASTING NOTES

Deep golden hue.

Incredibly fine and delicate bubbles.

The bouquet discloses ripe red fruit and concentrated notes of candied citrus. After aeration, the nose takes on complexity to reveal dried fruit, roasted hazelnut and iodised notes of sea shells mixed with limestone. Warmer notes of spice and Havana cigar then come to the fore before giving way to caramelised aromas of baked apple.

The creamy, soft palate is structured by delicate bubbles. The wine has an almost powdery sensation with notes of cocoa bean and a beautifully textured body. It is lively, juicy and concentrated with a velvety mouthfeel and a fruity, spicy character. The finish is ripe and almost sunny yet tannic and energetic too, which only accentuates the sensation of freshness.



PRODUCTION

ORIGIN: "La Montagne" Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

60% Pinot noir
40% Chardonnay

WINE IN OAK: 21%

MALOLACTIC FERMENTATION: 0%

DOSAGE: 8g/l

RELEASE DATE: 2022

DISGORGEMENT:

1/1 - Bottles: 02/02/2006

2/1 - Bottles: 28/06/2006

Magnums: 28/06/2006