

# Millésime 2017

Champagne Grand Cru



## *The terroir*

100% Chardonnay blend of our parcels of Mesnil-sur-Oger and Oger – Grand Cru

## *The vinification*

In thermoregulated tanks and malolactic fermentation achieved

Ageing on lees in vaulted cellar for 6 years

Disgorgement end 2023 – Dosage 3 grams per litre

## *Tasting notes*

**Eye:** A crystalline color with a golden reflection reveals a dynamic effervescence with fine bubbles.

**Nose:** An elegant nose typical of the Chardonnays of the Côte des Blancs. With sweet aromas of candied citrus, pear and white flowers balanced by a slight acidity reminiscent of the Granny Smith apple. After opening iodine and menthol notes are expressed in turn.

**Palate:** In the first mouth, a pure and deep attack carried by a beautiful minerality. The aromas discovered in the nose under confirmed one by one to the tasting which ends with a beautiful length.

## *The year 2017...*

The 2017 growing season once again demonstrated how the “climatic balance” can be full of surprises. It began with a severe frost episode of large scale that particularly affected the vineyard. Rain, which had been scarce since the summer of 2016, did not cause any problem at the start of the season. However, the end of the growing season turned out to be one of the wettest since 2001, with nearly six months of rainfall — in some areas of the appellation, the equivalent of three months’ worth fell in just a short period. Overall, the 2017 vintage followed a weather pattern that was the complete opposite of 2016.

## *Food pairing and Champagne...*

This cuvée will go perfectly with seafood, oysters, white fish as well as sushi and sashimi. You can serve it without problems as an aperitif or during the meal.