

# Millésime 2015

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 june 2022 – 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 2015...*

In the history of Champagne, very few vintages were harvested before September 5. After 2014, ranked in the 10-year average in terms of early start-up, 2015 will be the vintage of extremes. At the beginning of the vegetative season no one left on an early harvest as the phenological delay seemed to anchor. The spectacular and particularly dry summer gave the vintage a whole new trend. An excellent sanitary state of the bunches, musts with good degrees and a beautiful acidity left augur a «great vintage».

## *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.