



THE 2004 VINTAGE

A providential vintage, fruit of a contrasted and generous year, 2004 reinterprets the unique character of the seasons. The summer season of the 2004 viticultural year came with a grey and veiled sky where light and heat were scarce. The month of September was salutary and created a masterpiece.

EYE

A crystalline gold colour enhanced with delicate green reflections.

NOSE

A charming bouquet of great purity. The delicacy of acacia flowers and lime tree notes interlace with a delicious mix of fruits and candied citrus. Delicacies of our childhood come to mind with bites of honey or hazelnut biscuits and fresh almond puff pastries.

PALATE

A palate that gracefully bonds fluidity and tension. The dazzling aromatic around notes of candied lemon, almond and biscuit, blending into an intense freshness with a long, saline and zesty finish.

Grands Crus: 100%

Chardonnay: 100%

Grands Crus from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger, Chouilly

Ageing: 18 years

Fermentation NML: 100%

Dosage: 6g/L Extra Brut

Number of bottles: 14 017