



THE 2005 VINTAGE

A vintage offering a “weather waltz” with highly fluctuating and contrasting conditions. The 2005 viticultural year was prolonged with a mild Indian summer that shaped this vintage, lending it concentration and an incredible freshness.

EYE

A gold colour with green shimmers enlivened by fine bubbles.

NOSE

The delicate charm of an intense bouquet. Candied lemon aromas intermingle subtly with sweet notes of brioche, toasted almond, honey and cinnamon.

PALATE

Delightful on the palate, unveiling myriad aromas of ripe and candied fruit. A remarkable tension envelops the palate and melts away to reveal an intense mineral, saline freshness.

Grands Crus: 100%

Chardonnay: 100%

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

Ageing: 17 years

NML Fermentation: 100%

Dosage: 6g/L Extra Brut

Number of bottles: 17,649