



## 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 light green reflections.

## NOSE

Precision and delicacy meet and intertwine in an enchanting bouquet of sunlit flavours.

Scents of lemon, mirabelle plum, pear and bergamot revive gourmet memories such as the almond-flavour of a frangipani or the bygone taste of honey biscuits.

## PALATE

A voluptuous and chiselled palate. The tenderness of biscuit pastries and hazelnut notes deliciously blanket our palate. The finish is bright and extensive, evolving through aromas of apricot and candied orange.

**Grands Crus:** 100%

**Chardonnay:** 70%

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

**Pinot Noir:** 30%

**Grands Crus from the Montagne de Reims:** Verzenay, Bouzy

**Ageing:** 18 years

**Fermentation NML:** 100%

**Dosage:** 6g/L Extra Brut

**Number of bottles:** 21 874