



## 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 golden shimmers enlivened by fine bubbles.

## NOSE

A generous bouquet revealing aromas of praline, toasted bread and mocha. These delicious fragrances mingle gracefully with the finesse of winter pear, quince, orange zest, honey and wax notes.

## PALATE

The typical plentitude of 2005 comes through with a smooth expression of ripe fruit and pastries notes. The richness of the fruit melts away to reveal an intense freshness. The sensation is delicate and airy.

**Grands Crus:** 100%

**Chardonnay:** 70%

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

**Pinot Noir:** 30%

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

**Ageing:** 17 years

**NML Fermentation:** 100%

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

**Number of bottles:** 39,465