

Blanc de Blancs 2009



HARVESTS

The winter in the Champagne region was a classic cold and dry one, which favoured highly homogeneous bud-break at particularly late dates: on 10 April for the Chardonnay.

The spring brought rainy and warm conditions, although rainfall was irregular, which resulted in a very heterogeneous development of the vines at the crucial flowering phase.

From the end of July until the end of the harvest, the Champagne region again experienced very continental, exceptionally hot and dry conditions. The warm sunlight in August prompted maturity in optimal conditions, with virtually inexistent rainfall throughout the months of August and September.

The harvests began on 10 September for the Chardonnays of the Côte des Blancs.

WINEMAKING

100% Chardonnay – 10% of the wines have been matured in wood (oak tuns) with weekly batonnage – no malolactic fermentation. The Blanc de Blancs 2009 cuvée has been drawn off at low pressure to ensure a fuller, richer flow of bubbles. The wine has been matured for an average of 5 years in the cellars and left to rest for 6 months after disgorging to complete its maturation. Dosage: 9 g/l.

STYLE

Sweet, profound and elegant.

TASTING NOTES

Golden hue with brilliant green glints.

Persistent, velvety stream of fine bubbles.

The bouquet offers candied citrus peel, white and yellow fruits (pear, peach), cocoa bean and finely ground hazelnuts. Sweet density and maturity are dominant, combined with slightly tart nuances, then followed by toasted and brioche variations which complement this promising young bouquet.

The lively, streamlined palate is characterised by its purity. The purity and depth of mature, juicy yellow fruit, as though biting into the flesh of a ripe, sun-kissed fruit. The purity, precision and finesse of chalk giving a powdery, invigorating, lively impression on the tongue which lengthens the wine. The purity and sweetness of its tactile, sensual bubbles. The finish is long and fresh.

This Blanc de Blancs 2009, a blend of Grands Crus from Avize, Mesnil-sur-Oger and Cramant of a ripe, sunny year, is a fine example of a Chardonnay Champagne combining fruity intensity and finesse of flavour.