



GRAND VINTAGE COLLECTION 1988

Dark, Precise, Streamlined

The Weather and Harvest:

After a particularly mild, rainy winter, budding occurred in the second half of April during a hot, dry period. This process varied depending on varietal, district and vineyard. Although the Meunier grapes were the most disadvantaged varietal, the Pinot Noir grapes, especially in the Aube district, and the Chardonnay grapes in the Côte des Blancs district were often magnificent. Flowering and fruit formation took place rapidly in excellent circumstances during a hot, sunny period in June. Following heavy rains throughout July, the weather turned hot and dry starting on August 2nd and continued until September 10th, creating very good conditions for ripening. Harvesting began relatively late: September 26th for the Pinot Noir and Meunier and September 27th for the Chardonnay. An average 9.3 alcohol level and 9.6 g/l acidity at harvest time resulted in a balance that can be characterized as taut.

Assemblage:

- Pinot Noir: 50%
- Chardonnay: 30%
- Meunier: 20%

Disgorgement: October 2003

Dosage: 7.5 g/liter

Tasting Notes:

Moët & Chandon, Grand Vintage Collection 1988, the 59th in the House's history, is a dark, precise, streamlined champagne.

The color is bright yellow with golden glimmers. The bead is very fine.

The aroma's top notes are subdued, somber and dry, smoked, roasted, malted scents with hints of toasted sesame seed as well as rather original oceanic notes, including a touch of nori seaweed. Subsequently come softer, warmer notes of wax, honey, almond, biscuit and dried fruits (banana and coconut).

The palate is energetic, sustained by an invigorating tanginess with notes of citrus zest and citrus seeds. Middle notes are delicate with a slight graininess. Nuances of pine and iodine contribute to a crystalline, saline finish.

