



## GRAND VINTAGE COLLECTION 1998

**Classic, Elegant, Fresh**

### **The weather and harvest:**

The year can be described as classic. After a warm March, April saw frost but without major consequences. Such alternating periods of warm and cold weather resulted in periods of fast and slow growth. The weather (rain and cold temperatures) prevailing while the vines blossomed was not ideal and led to mild forms of conditions known as *coulure* (flowers that do not develop into grapes), and *millerandage* (unusually small grapes).

During the first ten days of August, the hot sun caused *grillage* (a type of dehydration), the first time this had happened in the living memory of the region's winemakers.

Heavy rains in the first half of September enlarged the grapes and caused a slight outbreak of botrytis. Patience was rewarded when the sunny second half of the month enabled the necessary extra ripening. The grapes were healthy, ripe (9.8 potential alcohol) and nicely fresh (8.1 g / l total acidity).

### **Assemblage:**

- Chardonnay: 40%
- Pinot Noir: 35%
- Meunier: 25%

**Disgorgement:** April-June 2013

**Dosage:** 7 g/liter

### **Tasting Notes:**

The 1998 vintage, the 65th in the House's history, expresses its personality through an even, balanced structure founded on the pure, clean texture of the year's grapes.

After 14 years of aging the color remains clear and bright, with slight nuances of golden yellow.

The aroma immediately reveals the wine's maturity, with hints of warm brioche, wax, acacia honey, marzipan and candied fruit. Complexity is enhanced by mineral notes of iodine and sun-warmed stone, along with floral scents of jasmine and linden tea.

On the palate, a sense of cohesion and perfectly controlled generosity dominates and persists. The first impression is supple, the texture as light and airy as silk voile. The finish is fresh and pure, with lingering notes of lemon, licorice and spearmint.

