FONDÉ EN 1743
MOËT & CHANDON
CHAMPAGNE

GRAND VINTAGE 2009
Accomplished – Fulfilled - Enveloping

Every Grand Vintage is unique and original, the Cellar Master's free, personal interpretation in service of revealing the exceptional personality of singular vintage years.
Grand Vintage 2009 perfectly embodies the Moët & Chandon Grand Vintage spirit, a spirit founded on three essential values:

- Freedom of interpretation
- Selection of the year's most remarkable wines
- Individuality of the vintage

For champagnes distinguished by their maturity, complexity and charisma.

Climate and harvest

Following one of the coldest winters in 15 years, springtime was free of frost but particularly rainy with episodes of severe storms. All of these issues were forgotten in mid-July thanks to the consistently hot, dry, sunny weather. The harvest took place during the habitual dates, beginning on September 12th in Aube and in the Epernay area to the 28th in Verzenay.

In the end, the health of the grapes was exceptionally good, even better than in 2008, with no signs of Botrytis. The combination of an ideal climate and a moderate yield of 12,000 kilos per hectare created conditions for a high degree of ripeness, both in terms of sugar content and acidity, yet neither in excess: relatively even with regard to the red grapes (9.8 % potential alcohol / 7.5 total acidity) and slightly riper for the Chardonnay grapes (10 % potential alcohol / 7.2 total acidity). Rather similar to 2002. Interestingly, the fact that these indicators remained balanced throughout the harvest was a sign of perfect maturity levels and well-ordered picking schedules.

Assemblage:

- Pinot Noir: 50 %
- Chardonnay: 36 %
- Meunier: 14 %

Following several vintages in which Chardonnay was dominant, Pinot Noir has taken the spotlight in 2009. The wine's controlled power is the very backbone of the vintage and the proportion of Pinot Noir has not been this high since 1996.

Dosage: 5 g/litre

Aging period in cellars: 7 years

Aging after disgorgement: 6 months minimum

A light, appealing colour:

Pale bright yellow, green reflections, a fine, persistent bead.

A fulfilling, reassuring bouquet

The first impression is that of an obvious and reassuring maturity. Gentle and comforting, initial nuances of harvest notes and notes of *callisson* and vanilla gradually expand into darker, toastier notes of grilled sesame seeds, roasted almonds and mocha. Concurrently, hints of juicy, fleshy fruits create a deeply warm, serene atmosphere reminiscent of an orchard of peaches and apricots in the middle of summer. The floral scent of roses and peonies rounds out an ensemble of radiance and delicacy.

An accomplished, enveloping palate

The initial impression is welcoming, full-bodied and smooth, an instant sensation of an enveloping, soothing cocoon. Subsequently, the silky fluid texture becomes evident; the controlled power of the Pinot Noir, with notes of honey and mild spices, is underscored by a stimulating nuance of pink grapefruit. Overall, the palate is simultaneously accomplished, generous and airy.