

RARE MILLESIME 2002



A prestigious, classical prestige cuvee from 2002 vintage - structured, full-bodied and bursting with fruit. Elaborated with a majority of Chardonnays from the Montagne de Reims region (70%) and complemented with Pinots Noirs (30%) from the same region, this wine is a blend of 8 crus which matured for over 7 years in the House's cellars. A 2002 vintage synonymous with richness and generosity.

ON THE EYE: Dazzling, crystal-clear, citrine yellow gold enlivened by a delicate, shimmering effervescence.

ON THE NOSE: The fruit emerges as delicate, golden, muted exotic fruits - mango and kiwifruit - and dried fruit - hazelnut, almond and fig. A touch of iodine enhances this wine's flawless nose. The mild spices reflect the wine's depth - white pepper, smoked tea and cocoa.

ON THE PALATE: A wine with depth but also honed, precise, in harmony. Voluptuous delicacy with meringue notes. Subtle nuances evoke distant lands - mint tea, lime, kumquat and exotic fruits such as pineapple and candied ginger.

RANKINGS & MEDALS:

97/100 – Wine Spectator 2015

18/20 – Bettane & Desseauve 2017

Grand Gold – Mundus Vini Competition 2015

- Mundus Vini Competition 2016

Gold – Mondial de Bruxelles 2015

- IWC 2016

- IWSC 2016

Platinium – Decanter World Wine Awards Best in Show medal for Best Sparkling over £15 2016

_ Decanter Asia Wine Awards Best in Show medal for Best Sparkling

Champagne Master for The Drinks Business Champagnes Masters