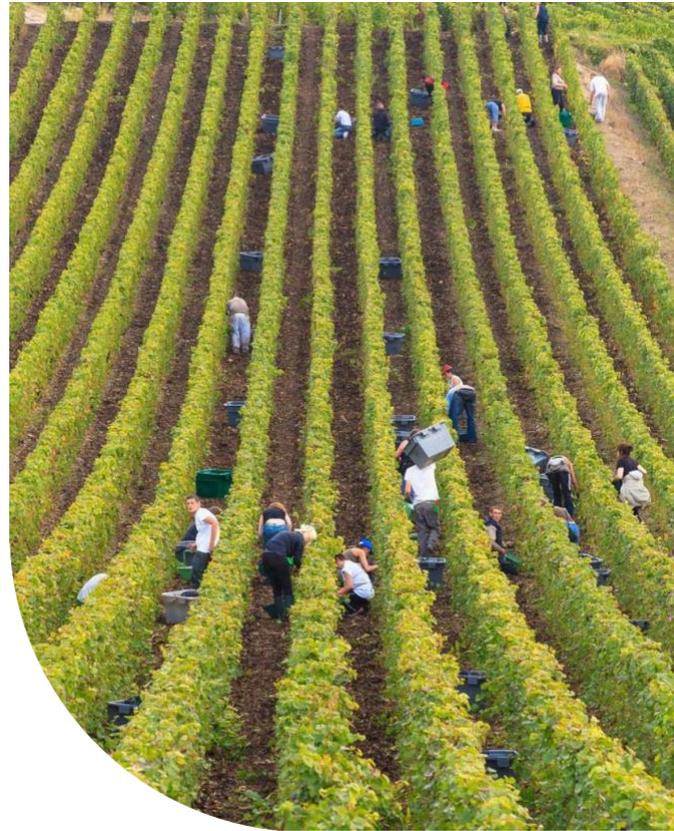


2008 Harvest

| | |
|----------------------------|---|
| Average Bud-break: | 19 th – 27 th April |
| Average Flowering: | 14 th – 17 th June |
| Picking Commenced: | 15 th September |
| Yields | |
| Maximum Permitted Yield: | 12,400 kg/ha |
| Average Yield: | 14,228 kg/ha |
| Yield Variance: | 9,000 – 14,000 kg/ha |
| Grapes | |
| Average Potential Alcohol: | 9.8% ABV |
| Average Total Acidity: | 8.6 g/l |
| pH: | 2.98 |



Growing Season

Vines throughout the region enjoyed a longer-than-usual dormant period due to an exceptionally mild, albeit unpredictable winter. Bud-break occurred much later than usual, ranging from 19th April for the Chardonnays to 27th April for the Pinot Noir and Pinot Meunier.

Spring brought cool, wet, thundery weather that favoured vine growth but also encouraged the spread of mildew, with producers constantly on watch but most eventually avoiding widespread damage.

The weather in June also caused problems with flowering, which occurred on 14th June for Chardonnay and 16/17th June for Pinot Noir and Pinot Meunier. Temperatures fluctuated between 12 and 32°C, which rendered the flowering fragile. As a result, yields were slightly lower than recent years, particularly in Pinot Noir, and clusters were generally smaller, with thicker skins.

July and August generally brought cool and cloudy weather, except for a minor heat wave at the end of July and outbreaks of rain on 7th, 22nd and 25th August, which increased the risk of mildew again. This, combined with cool temperatures, slowed down vegetative growth and the lack of sun inhibited the maturity of the grapes somewhat.

Harvest

Many producers were worried as harvest approached, however things rapidly changed for the better. Incredible weather on the eve of harvest - cool nights followed by dry, sunny days - persisted throughout picking, which began on 15th September. The sunny and windy daytime weather helped concentrate the sugars and promote physiological maturity in the grapes, while the cool nights provided good protection for the natural acidity necessary for high quality wines.

Although 2008 was a challenge for many producers, it saw a return to a growing season and weather more typical of a northern winegrowing region. The resulting wines were characterised by a very specific liveliness and freshness, with remarkable acidity.



THE FINEST BUBBLE

PRESTIGE CHAMPAGNES

2008 vs 2009 Champagne hosted by Jancis Robinson MW
Thursday 1st November 2018 at 67 Pall Mall