



## MILLÉSIME 2004

Blending : 50% Chardonnay, 50% Pinot Noir  
1<sup>st</sup> cru

1 year matured in tanks

Aging on lees under glass during 14 years

Dosage : 9 gr/litre

Pale yellow tint with golden sparkles. Abundant bubbles forming a fine and continuous cord.

The first nose expresses intensity and concentration embodied by hints of acacia honey, marzipan, candied pear, grilled hazelnut, apricot and pistachio. The aeration of the champagne reveals notes of candied lemon, amarena cherry, butter, damson, pomegranate, grapes, curry, fig.

The contact in the palate is rich and vinous, with a creamy and mellow effervescence. The Champagne develops a pulpy and coated fruity matter, supported by an acidity of fleshy fruits. The mid-palate is smooth, salty and velvety, with a fruity gourmet that remains concentrated until the final full and tasty, whose harmony lets out an ultimate tactile sensation of dry matters that demonstrates once again that this vintage only reveals good surprises.

The vintage 2004 is a mature Champagne that has kept a beautiful depth, fully destined to a generous cuisine.

*Tasting advice:* from a temperature of 48,2°F, in a slender and curved glass that will enhance the Champagne, up to a temperature of 60,8°F

*Food pairings:* appetizer, scallops with chanterelles and curry sauce, vanilla panna cotta, passion fruit candied

