



## MILLÉSIME 2008

Blending : 50% Chardonnay, 50% Pinot Noir  
1<sup>st</sup> cru  
1 year matured in tanks  
Aging on lees under glass during 10 years  
Dosage : 5,6 gr/litre

The robe of this Vintage has a bright, pale yellow color. Its bubbles are fine and fast, and feed a persistent bead, announcing a fresh and nuanced wine.

The nose is elegant, warm and intense, with notes of white fruits, such as pear, granny apple and white peach. Airing reveals iodized notes, but also butter, sweet almond, honey and toast.

The contact on the palate is suave and fresh with a lively slightly acidulous attack, testifying to its freshness still very present and very representative of the 2008 harvest in Champagne. The palate then develops pulpy fruity notes and imprints of very pure marine and iodine tones. The whole expresses a mineral heart, placing this vintage apart in our *oenothèque*.

The 2008 Vintage is an unclassifiable Champagne, truly unique in its fruity precision and its marine offering.

*Tasting advices:* from a temperature of 50°F, in a slender and curved glass that will enhance the Champagne, up to a temperature of 59°F

*Food pairings:* caviar, pan-fried scallops, sea bass, almost roast veal with wild mushrooms, ash goat cheese

