




CHAMPAGNE
MICHEL FAGOT
— RILLY-LA-MONTAGNE • PREMIER CRU —
PROPRIETAIRE • RECOLTANT

MILLÉSIME 1999

Blending : 50% Chardonnay, 50% Pinot Noir
1er cru

Aging on lees under glass during 16 years
Dosage : 4,5 gr/litre

This vintage has a bright, satin-like robe, yellow gold in color with straw-yellow reflections. The bubble are fine and fast forming a delicate bead.

The nose is subtle, letting out smells of honey, butter and yellow fruit compote. Aeration of this Champagne is necessary and allows to reveal notes of raisin, truffle, fine frangipane and chestnut.

The contact on the palate is very refined, caressing and creamy, fusing fruity matter and limestone minerality, to deliver an airy and elegant ensemble. The finish on the palate remains fresh with aromas of yellow fruits.

This Vintage is a timeless Champagne, mature but still fresh, tasty and very aromatic.

Tasting advices: 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 : scallop carpaccio in truffle oil, fresh foie gras, aged Parmesans and old counties, or with a good cigar.

