



MILLESIME 1998

Softness and Intensity



Variety : 36% Chardonnay, 30% Pinot Noir, 34% Pinot Meunier

Crus : Châtillon-sur-Marne, Le Breuil, Binson-Orquigny

Ageing : 1st alcoholic fermentation only in thermoregulated vats and in big oak barrels followed by malolactic fermentation

Ageing : only of year 1998

Dosage : 3.0 g/L

Tasting :

- : Yellow-green colour, orange-coloured, with fine and abundant bubbles
- : a powerful and intense nose, lemony, caramel and ripe and some floral notes
- : a seductive mouth and nice length, nervous and fruity, with aromas citrus and some notes of white fruits

Wine pairing : The wine is well suited for aperitifs, as an accompaniment to oysters (even hot), or cheeses aged with hard paste

References :

- M96
- Gault Millau : 88 "flowery and sour"
- M97
- Revue des Vins de France: "straight, full of power, attractive mouth, pears in syrup"
- Gault Millau: 88 "fruit associated with freshness, pure cuvée"
- M98
- Revue des Vins de France: "honey-flavoured aromas, partially aged in barrels"
- Decanter: 4* "Very Rich, full style"
- Cuisines et Vins de France: "Notes of dried fruits, nice length"
- M99
- Le monde 2: "golden dress, ripe nose, full-bodied"
- Revue des Vins de France: "strong and fresh"
- Guide Hachette 2014: it gets 1 star "round and fresh, and also slightly toasted".
- Bronze medal at the 2013 Féminale contest

