



MILLESIME 1999

Power and Freshness



Variety : 39% Chardonnay, 26% Pinot Noir, 35% Pinot Meunier

Crus : Villers sous Chatillon, Le Breuil, Verneuil

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

Ageing : only of year 1999

Dosage : 6.0 g/L

Tasting :

- 👁️ : Splendid straw yellow colour and delicate foam
- 👃 : a powerful nose with notes of white fruits and citrus fruits
- 👄 : a round and greedy mouth with a nice length and some notes of white flowers

Wine pairings : The wine is perfect with hot little ovens or grilled white meats.

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

