



## MILLESIME 2000

*Roundness and Gourmet*



**Variety** : 20% Chardonnay, 30% Pinot Noir and 50% Pinot Meunier

**Crus** : Villers sous Chatillon, Le Breuil, Binson-Orquigny, Reuil

**Vinification** : 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats and in big oak barrels followed by malolactic fermentation

**Ageing** : only of year 2000

**Dosage** : 6,0 g/L

**Tasting :**

- 👁️ : Beautiful dress with ochre reflections accompanied by fine bubbles
- 👃 : A powerful nose with notes of vanilla and spices
- 👄 : Ample and creamy with roasted aromas accompanied by some notes of citrus fruits and candied fruits

**Wine pairings** : The wine is perfect for an aperitif with a few tapas, or a grilled lobster

**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

