

BRUT VINTAGE 2005

THE 2005 VINTAGE

A vintage offering a “weather waltz” with highly fluctuating and contrasting conditions. The 2005 viticultural year was prolonged with a mild Indian summer that shaped this vintage, lending it concentration and an incredible freshness.

EYE

A gold colour with golden shimmers enlivened by fine bubbles.

NOSE

A generous bouquet revealing aromas of praline, toasted bread and mocha. These delicious fragrances mingle gracefully with the finesse of winter pear, quince, orange zest, honey and wax notes.

PALATE

The typical plentitude of 2005 comes through with a smooth expression of ripe fruit and pastries notes. The richness of the fruit melts away to reveal an intense freshness. The sensation is delicate and airy.

Grands Crus: 100%

Chardonnay: 70%

Grands Crus from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger

Pinot Noir: 30%

Grands Crus from the Montagne de Reims: Verzenay

Ageing: 17 years

NML Fermentat on: 100%

Dosage: 8g/L Brut

Number of bottles: 39,465

