



VINTAGE 2002

The Vintage: The climactic conditions for 2002 were ideal, characterised by low rainfall and drier weather with a healthier atmosphere than the previous years and few unfavourable incidents. The winter was mild overall despite quite severe frosts around the winter solstice (21.12.01). The spring was superb with only slight spring frosts causing very localised damage during the night of 15 April. July and August were warm with the occasional thunderstorm and the threat of drought was kept at bay by some welcome rainy spells. There was then little more rain for the rest of September where sunny, windy conditions prevailed. This led to a rare concentration and exceptional ripeness of grapes with a potential alcohol content of 10.28% and total acidity of 7g/l (eq. H₂SO₄). Harvesting started on 12 September for the earliest plots and lasted through to 28 September for the latest.

The Cuvée: The Vintage 2002 is made up of 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay. The choice of grape classification is of vital importance. The blend includes 17 crus only, which are either Grand or Premier Crus. These are located in the Montagne de Reims including Pinot Noir from Verzenay (Grand Cru) and Pinot Meunier from Ludes (Premier Cru), in the Grande Vallée de la Marne with Pinot Noir from Aÿ (Grand Cru) and in the Côte des Blancs where Le Mesnil-sur-Oger constitutes one of the best Chardonnay (Grand Cru) vineyards. A dose of 9g/l of sugar was added.

Sensory Notes: The 2002 vintage has a pale gold colour with silver accents. It has a brilliant aspect and effervescence is lively and long-lasting.

The nose is very open, pure and complex. The Chardonnay gives this wine a refined mineral flavour accompanied with pleasant flowery notes of acacia. Aerate the wine reveals hints of yellow-fleshed fruit and pastries (brioche, marzipan). These give way to delicately spicy aromas, followed by elegant notes of liquorice and high-bred teas.

In the mouth the wine is silky and generous. The expectations promised by the nose are met and even exceeded as the complexity of this wine is superlative: simultaneously evoking fruity and floral, mineral and spicy notes, menthol and toast... This wine is quite simply dazzling with its wealth of aromas, and a deliciously long and powerful finish.

This elegant vintage is already remarkably well-balanced, and it will continue to enchant the palate for at least 15 years. Meanwhile, this wine can accompany the most refined dishes. It is eminently suitable for the most original matches. Try it with bass tartare, poached turbot served on a bed of fresh pasta, or cappuccino of Bressechicken with candied citrus fruits.

Keen devotees will enjoy it as an aperitif for very special occasions.