

# Brut Millésimé Blanc de Blancs 2004

*Childhood dreams*

**Identity:** Remarkable for its finesse and balance, Blanc de Blancs 2004 offers delicate aromas of citrus mixed with light buttery notes. Both elegant and generous, it can be appreciated as much as an aperitif as well as during a meal.

A year with a temperate and harmonious climate, far from the excesses of the previous vintage... It was even relatively dry and cool compared with the decade's average. March remained cool and April saw limited frosts; the vegetal development of the vine started late and flowering was steady between June 10th and 20th. With a warm and dry July the vine developed healthily but was threatened by hydric stress. This risk soon vanished thanks to heavy and frequent rains through August. This sudden rainfall reinvigorated the grape's growth and maturity, and their development continued through September with a magnificent and warm Indian summer. This perfect end to the season sealed the destiny of the vintage, with the healthy grapes just needing to ripen. Harvests started on September 27th for Chardonnays and lasted three weeks.

**The blend:** Made exclusively from the first pressing – the purest of grapes selected from the best vineyards in the heart of Champagne.

**Reserve wines:** 25 vintages, going back to 1985.

**Ageing:** Nine years sur lies followed by a minimum of 12 months after disgorgement.

**Specificity:** Ink on rice paper by Chen Jiang Hong. To illustrate this Blanc de Blancs 2004, Chen Jiang Hong, who specialises in visual storytelling, worked on the theme "Childhood dreams", inspired by the bright and rounded nose this wine offers; the brioche, almond and nutmeg evoke memories of delicious savoury morsels.

**Dosage:** Extra brut, very low dosage: 5g/L.



## Tasting notes by Bruno Paillard

**EYE:** Intense and bright gold with green tints, and a fine effervescence.

**NOSE:** Bright and sharp, strong character of citrus, finishing gradually with warm brioche notes. Zest of pepper, nutmeg, fresh almond.

**PALATE:** A delicate yet vivacious attack, with a generous palate, harmonious and rich aromas of candied citrus and frangipane. Long and liquorice finish.

**FOOD & CHAMPAGNE PAIRINGS:** Blanc de Blancs is a divine match to sushi, shellfish, scallops or a beautiful piece of roast veal.

