



## *Prestige* *vintage 2000*

2000 was a hot and stormy year. Faced with capricious weather, the old vines delved deep into the chalk and limestone sub soils. The winemaker's experience was crucial to producing the best grapes of the year, of a quality that was beyond hope. Aged for more than ten years in the cellars, the **Prestige Vintage 2000** shows deep and complex aromas on the nose and a body of ethereal charm. One might say that it cocks an elegant snook at nature's tricks.

**Harvest:** 2000

**Grapes:** 90% Chardonnay, 10% Pinot Noir

**Terroirs:** Vineyards "l'Enclume", "la Savoyarde" and "les Marguiniers" (limestone and sand)

**Vinification:** First fermentation in thermostatically controlled stainless steel vats and oak barrels. No malolactic fermentation.

**Bottling:** May 2001

**Disgorging:** December 2011

**Dosage:** 5 g/L - Extra-Brut

**Eye:** Elegant robe of golden yellow with faintly green hints.

**Nose:** Both delicate and mature at the same time, the nose presents delicious scents of peach, preserved lemon and fresh almond which bring elegance and finesse.

**Mouth:** The attack is silky and very fresh, revealing itself to be as gentle and light as cotton flower. There are aromas of very ripe stone fruits, crowned with hints of hazelnut and honey.

**Food & wine:** Will go perfectly with the finest and most delicate of fish, (like pike-perch and sea bass). For bolder souls, this champagne will be sublime, if accompanied by pan fried citrus fruit.



### **References:**

**Gerhard Eichelmann :** \* \* \* \*

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