



La Vigne d'Antan

Non greffée - Chardonnay

■ Dating from the Lutetian era 45 million years ago, this terroir is the only remaining place where the Chardonnay can be grown ungrafted on its own roots. **La Vigne d'Antan** (*The Vines of Yesteryear*) reveals the true nature of the chardonnay grape, with aromas unknown elsewhere since the 19th century. This exclusive Champagne invites you to a timeless tasting of a wine of rare purity.

Harvest: 24th September 2002

Grapes: 100% Chardonnay – Ungrafted (as they were in pre-phyloxera days)

Terroir: "Les Sables" in Oeuilly (Marne valley).

Vinification: Vinification in 4-wine oak barrels. No malolactic fermentation. Barrel fermentation with the lees regularly stirred back into the wine. Remains in barrels until May.

Bottling: 24th July 2003

Disgorging: Manual, from 2017 (see rear label for exact date).

Dosage: 0 g/L - **Brut Nature**

To the eye, golden with greenish hints, lively crystalline mousse

Nose: Intense, with well integrated scents of white blossoms (acacia and linden) and "Reine de reinette" apples. The real scent of the Chardonnay.

Mouth: Open and very pure. The palate shows itself mineral and silky, with suggestions of white fruit and lacy delicate suggestions of hazelnuts and almonds. An exceptional cuvee which is as elegant as it is aromatic. Its persistent freshness is unique.

Food & wine: Authentic and singular, this champagne of character is best appreciated when first tasted on its own. A great aromatic wine, which will accompany elegantly cooked shellfish to perfection.



References:

Gault Millau Guide : 17 /20

Gerhard Eichelmann : * * * * *

Guide Revue du Vin de France : 17.5 /20 - *Editor's choice*

Guide Bettane & Desseauve : 17.5 /20