

COLLECTION MÉMOIRE

Millésime
2005



All about the 2005 harvest

The winter in 2005 was pleasant and classic for the Champagne region with cool and dry weather, but in June things got complicated with an early heat wave. In spite of the strong heat we were able to witness a beautiful flowering, and the vine did not suffer from drought thanks to the rainfall during the summer.

The return of the great heat at the beginning of September heightened our hopes with a very healthy and abundant harvest in mid-September.

A Vintage which will mark you by its generous aromas, its balanced and ample taste and its creamy foam.

Technical Datas

Grape varieties :	75% pinot noir and 25% chardonnay
Main Crus :	Chardonnays from la Côte des Blancs Pinots noirs from Aÿ and Montagne de Reims
Vinification :	Alcoholic fermentation with LALLIER yeasts Partial malolactic fermentation
Blend :	100% wine from the year 2005
Aging on lees :	More than 15 years in our old cellar in Aÿ
Disgorgement :	Late disgorgement, 6 to 12 months before shipment
Dosage :	Brut with 7 g/l

Tasting

Colour : Beautiful golden, slightly amber colour

Flavors : Subtile and mature aromas of brioche, toast and fresh butter

Taste : Fresh, complex and creamy on the palate with a delicate effervescence

Our 2005 vintage goes perfectly with red meats such as roast pigeon with white truffles from Piedmont. Indonesian and Chinese cuisine also marry their spices very well with its fine and generous aromas. Francis Tribaut's favourite combination is a cheese platter made with Chaource or Brie.

Uncork the bottle 30 minutes before serving to give it time to open and offer its aromas.

