RODEZ
CHAMPAGNE
AMBONNAY
AUTEUR DE CHAMPAGNE

CHAMPAGNE BRUT MILLÉSIME

OVERVIEW: This brut Champagne is produced out of juices from the same harvest. Its delicacy may be compared to that of the Cuvée des Crayères because the proportions in the blending of the Chardonnay and the Pinot Noir are the same (50%-50%), but it is clearly more complex, offering a longer gustatory persistence. This cuvée, made of the juices from vine plants that have grown in the middle of the hillside, reveals the complexity of its origins.

VARIETAL BLEND: 58% Pinot Noir, 42% Chardonnay

ORIGIN OF THE GRAPES: Terroir d'Ambonnay, "Regions of Heart in Mid-Coast": Les Secs, Les Goisses, Les Champsault, Les Genettes, Les Haut Touret, Les Vaux Saint Basles. "Regions of Spirit": Les Crayeres, Les Cheminots, Les Grandes Ruelles, Le Moulin

AVERAGE AGE OF THE VINES: 36 years old

VINIFICATION: Out of tank for 9%, out of barrels 91%. Partial malolactic fermentation (with malo 11% and without 89%)

DOSAGE: 3 grams

TASTING NOTES: Golden in color with hints of yellow. The nose is long, with hints of ripe pear and touches of recently cut hay. The vinous palate, full and fresh, is remarkably well-balanced.

REVIEWS: "Light, bright gold. Pungent, deeply pitched aromas of dried pear, redcurrant, honey, smoky lees and sweet butter. Broad and fleshy on entry, then tighter in the mid-palate, offering juicy red berry, orchard fruit and orange pith flavors that show a refreshingly bitter edge. Finishes on a toasty, leesy note, with excellent clarity and strong mineral-driven persistence."-**92pts**, Josh Raynolds, *Vinous*