

# DÉGUSTATION ? SECRÈTE

## DS1C2

*Blanc de Blancs '98 Extra-Brut*



### Harvest 1998

1998 profile is one of a classic year of the twentieth century. We experimented strong heat waves in August that were interrupted by truly chaotic climatic conditions in September. Hopefully, a sunny weather showed up during the ending of maturation and harvest could start around the 18th of September.

1998 offered berries with a good concentration in sugars and a high acidity that allowed the production of fine and harmonious wines.

### Winemaking

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100% Chardonnay

Vinification in thermoregulated inox vat

Completed malolactic fermentation

Time span on the lies: over 20 years

### Crus

5 Grands Crus de la Côte des Blancs : Avize, Cramant, Chouilly, Oger, Le Mesnil sur Oger

### Dosage

4 g/l (extra-brut)

### Tasting

This champagne offers a clear gold color, animated by fine bubbles. Nose is various and complex, offering notes of gingerbread, canella, honey and acacia flower, brioche and dry chamomile. First sensation in mouth is fine and delicate, that leads to a smooth balance with an elegant vinosity. Final is long and does echo to the first aromatic notes perceived.