

# DÉGUSTATION ? SECRÈTE

DS1C6

*Cuvée des "MOF" '08*



## Harvest 2008

2008 is a fresh and windy vintage, finishing with a sunny month of September that allowed a nice maturation of the grapes. Mid-September harvest offered a healthy crop with high maturity and freshness.

## Winemaking

60% Chardonnay, 40% Pinot Noir  
Vinification in thermoregulated inox vat  
Completed malolactic fermentation  
Time span on the lies: over 14 years

## Crus

Various villages Grand Cru and 1er Cru (Côte des Blancs, Montagne de Reims and Marne valley)

## Dosage

3 g/l (extra-brut)

## Dégustation

Wine color is a clear gold. The perlage is fine and delicate. The nose is characterized by dry flowers hints, such as chamomile and star anise, lemon confit. The attack is fresh and integrated with a rich structure, vinous and mature. The finish is long and sustains the aromatic notes that we previously perceived.