

VINTAGE 2015

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An extraordinary vintage which is also the year in which the Champagne region was recognised as a UNESCO World Heritage Site! 2015 followed the continental trend of that decade: a mild, wet winter and a hot, dry summer. The summer, hot and sunny, brought record-breaking temperatures and water stress. The second half of August brought some very welcome rain, giving the vines some much needed relief. Thanks to this fresh finish, the vines produced juicy, ripe and concentrated grapes. Our ambition for this vintage? To capture the concentration which is the hallmark of this spectacular vintage!

The 2015 reveals the natural intensity and remarkable concentration of Verzy Pinot noirs from a spectacularly continental vintage.

TASTING NOTES

Deep yellow hue with golden and slightly amber tints and vigorous, lively bubbles.

The intense Pinot noir bouquet includes notes of zesty red fruit (redcurrants) and juicy, sun-drenched yellow fruit (mirabelle plums, wild peaches). After aeration, the nose evolves towards the more classic aromas of the Pinot noirs grown in “La Montagne”: dried fruit and smoky notes combined with a few zesty and spicy aromas (white pepper).

The palate is dynamic, concentrated and powerful. The texture is fleshy and vinous with a lovely acidity that incorporates the freshness and concentration of the juice with great ease. The structure is energetic, well-honed, firm and almost classic. The fruity aromas gradually give way to sweeter notes of chocolate (cocoa beans) and even delicate roasted notes. The finish reveals concentrated roasted and stewed fruit underpinned by saline, mouthwatering flavours leaving a magnificent final sensation of lightness, generosity and elegance.



PRODUCTION

ORIGIN: “La Montagne” Estate

CRUS: Verzy, Chouilly

GRAPE VARIETIES:

70% Pinot noir
30% Chardonnay

WINE IN OAK: 34%

MALOLACTIC FERMENTATION: 24%

DOSAGE: 8g/l