

# Dream Vintage

The Dream Vintage collection is a masterful gourmet retrospective dedicated to the great vintages of Champagne.

This collection is crafted with a base of Chardonnay, known for its elegance and finesse. The equipment is reminiscent of the great Cadillac classics: Fiesta Red, Chrystal Green, Ebony Black, and other colors that make big dreams come true.









#### 2002

The 2002 vintage was exceptional for the Champagne region, particularly for the Chardonnays. These wines, medium to dark golden yellow in colour, are distinguished by their opulence and aromas of white peach, pineapple and golden apple, mixed with spicy notes and custard. They are lively on the palate, with a long, dry finish.

#### Unavailable

## 2004

The 2004 vintage is reminiscent of Elvis Presley's famous 1955 Cadillac. This wine will leave a lasting impression with its floral aromas, citrus and exotic fruit notes, and delicate, well-defined structure. After a cool start to the season, the fine weather from mid-September to early October enabled a generous harvest, in contrast to the difficult conditions and low yields of 2003.

Dosage: 2,4 g/L

# 2005

The 2005 vintage produced remarkable Chardonnays, with aromas of white flowers, citrus fruit and mineral notes. A cold, dry winter was followed by a moderate spring, favouring good growth. After a variable summer, a heat wave at the end of August accelerated ripening. The September harvest took place under ideal conditions, with sunny days and cool nights.

Dosage: 2,4 g/L

### 2006

The 2006 vintage is bright, generous, full-bodied and structured, offering freshness and precision. After a hot July and a cool, wet August, it was the almost summery character of September that marked this vintage. Fine and elegant, with aromas of Chardonnay, grapefruit, peach and raspberry. On the palate, it is structured with surprisingly long-lasting acidity, offering a voluptuous sensation.

Dosage: 4,8 g/L



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### 2008

The 2008 vintage is a mineral, elegant, and precise champagne with excellent aging potential. A successor to the renowned 1988 vintage, it developed under unusual grey skies for the decade, but ideal weather as harvest approached allowed for exceptional ripeness and balance. This vintage is noted for its lively acidity, aromatic purity, and added depth and complexity, according to André Clouet.

Unavailable

# 2009

The 2009 vintage is distinguished by very mineral wines with fine citrus aromas, delicious and charming. This sunny, continental year had a cold, dry winter, followed by a glorious summer with almost no rain in August and September. These conditions favoured traditional vine growth, excellent health and ripeness of the grapes, producing dense, fruity and delicious wines.

Dosage: 4,8 g/L

# 2012

The 2012 Champagne harvest was marked by varied weather conditions, with a rainy spring followed by a hot, dry summer. This meant that the grapes ripened early and the harvest began at the end of August. The grapes were healthy, with a good balance between sugar and acidity, producing fresh, fine and elegant wines.

Dosage: 4 g/L

### 2013

The 2013 harvest was marked by a particularly late growth cycle, with a long winter and a cool spring. Flowering did not begin until early July, a first for a long time in Champagne. Fortunately, the summer was sunny and warm, favouring the ripening of the Chardonnays. Cool temperatures during the October harvest produced elegant, fresh wines, characteristic of a "classic vintage".

#### Unavailable



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#### 2014

2014 was a beautiful year in Champagne, without climatic accident. A rather early spring with average rainfall, a beautiful flowering and a relatively cool summer, ending with an exceptionally wet August. This vintage is very clean, citric and straightforward, reminiscent of 2008 in this ultra-clear nose. Fine spicy notes of candied ginger in the background with great saline and mineral length.

Dosage: 6,4 g/L

## 2015

The 2015 Champagne harvest was marked by exceptional weather conditions, with heat and drought favouring optimal ripening of the grapes. This year's wines stand out for their richness, balance and ageing potential, displaying fruity and floral aromas, as well as beautiful freshness and well-integrated acidity. This is considered an exceptional vintage, offering Champagnes of great elegance and finesse.

Dosage: 4 g/L

## 2016

Spring 2016 was cool and wet, delaying the vine's vegetative cycle. However, the warm, sunny summer allowed the grapes to ripen to perfection. Harvesting began at the end of September under favourable conditions, with sunny days and cool nights, preserving the grapes' natural acidity. The grapes harvested were healthy and well-balanced, with a good concentration of aromas and sugar.

Dosage: 4 g/L

### 2018

The 2018 Champagne harvest benefited from a hot, dry summer, allowing the grapes to ripen to perfection. This year's champagnes stand out for their richness, their aromas of ripe fruit and honey, and their freshness thanks to balanced acidity. It's a high-quality harvest with good ageing potential.

Dosage: 2,4 g/L