

BLANC DE BLANCS 2015



THE 2015 VINTAGE

A vintage, we must always remember, starts in the previous autumn and 2014 was characterised by mildness and humidity. The rain continued throughout the winter months which turned out to be cool, but not excessively so. The rains lasted into spring and seemed to be preparing for what followed: more than 10 weeks of near drought from the end of May to the beginning of August. It was in these ideal conditions that full flowering took place; on 11th June for the Chardonnays and 12th June for the Pinot Noirs.

After months of sunshine, a period of rain followed during veraison in the second half of August. Fortunately, the return of cool, dry weather at the beginning of September meant that these rains were beneficial, activating the maturity which had slowed down during the drought. Ripening happened – twice as fast as usual – leading to a harvest with good conditions. It began on 2nd September, ending on 18th September for the Champagne appellation.

ORIGIN, VINIFICATION & AGEING

Blanc de Blancs 2015 is crafted exclusively from the first pressing, the purest, of Grands and Premiers Crus from the Côte des Blancs, 25% of which are vinified in small, old oak barrels. The wine undergoes more than seven years of ageing on lees, followed by a minimum of 24 months of rest after disgorgement. Dosage is extra-brut : 3g/l.

TASTING NOTES

Appearance: luminous pale gold, with bright yellow accents. Fine, regular and persistent effervescence.

Nose: primary aromas are of a delicate freshness which gradually develops and becomes a constant presence from the nose through to the palate. Around this core emerge scents of white flowers, which evolve into warmer tones of acacia and honey. As it opens up, the nose is further enriched with notes of cooled ashes, subtle smoky notes, and Tahitian vanilla, mingled with golden tobacco and cedarwood.

Palate: an immediate, powerful presence. The texture is voluminous and full, whilst simultaneously underpinned by the chalky structure hinted at on the nose, which extends right through to the finish. A sensation of fleshy fruit, blood orange and greengage plum, with sharp flavours of citron and candied apricot, are enriched by patisserie notes, as it opens up. The culmination is a finish that is both iodine and smooth, reminiscent of nori seaweed and the wonderfully fresh trace of Pachino tomatoes.

Production : 16 022 bottles, 1 063 magnums, 55 jeroboams.



THEME «Presence»

The wine reflects the extraordinary 2015 vintage: a sunlit intensity, intertwined with the freshness of its chalky terroirs, asserts itself from the very first moments, while allowing for a radiant length on the palate. Blanc de Blancs is tactile, generous, with an iridescent and positive presence... full and enduring over time. A wine that radually draws in the taster from the moment it is served, always inhabiting the glass.

As the wine opened up, the theme “Presence” naturally emerged, interpreted by American artist [Jeff Kowatch](#). Renowned for his sun-filled compositions, his works radiate a powerful energy through their generous forms and luminous colors, layered one upon another.

