

Maison fondée à Reims en 1851

95 POINTS Wine Spectator

Blanc des Milléhaises 2004

APPEARANCE

A shimmering golden robe highlighted by delicate effervescence.

AROMAS

Elegant notes of lemon, apple blossoms, salted butter and almonds along with a toasted, buttery nuance of crème Anglaise.

FLAVORS

An initial palate of fresh citrus gives the wine a taut crispness, followed by a gradually persistent force and intensity. The mouthfeel is dynamic and perfectly structured with a long and well-rounded finish. The rich texture is rooted in a vintage still young and taut; the refined elegant effervescence reveals a still youthful minerality.

BLEND

100% Chardonnay

AGING

More than 10 years on lees

