



# Millésime 2015

GRAND CRU - BLANC DE BLANCS - EXTRA-BRUT

M. HOSTOMME

## The cellar master's notes

The year 2015 was marked by contrasting weather conditions: a mild and wet winter followed by a hot and dry summer. This combination provided the grapes with ideal ripeness and concentration, resulting in an exceptional vintage.

After nine years of ageing in the cellar, the result is an exceptional Champagne in which the tension of the Chouilly Grand Cru terroir meets the elegance and evolving richness of Chardonnay.

**Laurent Hostomme**

## Tasting



A bright, golden yellow color with brilliant highlights, enlivened by a string of fine, regular bubbles.



A fresh and seductive bouquet, dominated by notes of fresh brioche and toasted almonds, then enriched with white-fleshed fruits (peach, nectarine) and delicate floral fragrances of acacia.



Lively and salty, carried by aromas of white fruits and tangy citrus. The enveloping and dynamic texture fully reflects the purity of Chardonnays from the chalky soils of Chouilly.



## Food & Champagne pairing

“The freshness and tension of the 2015 vintage enhance the acidity of the Yassa chicken and bring out the spices with balance. Its liveliness perfectly complements the acidity of a lemon meringue pie.”

## Technical characteristics

### Grape variety

100 % Chardonnay - Grand Cru

### Terroir

Côte des Blancs : Chouilly

### Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.  
No malolactic fermentation.

### Ageing

Bottled in Avril 2016 - 9 years on lees.

### Dosage

Extra-Brut - 4 gr/L  
Disgorgement : June 2025



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