

GRAND SIÈCLE ITERATION N°17

3 exceptional years : 1995(60%), 1993(20%), 1990 (20%)

55% Chardonnay, 45% Pinot Noir from 10 Grands Crus

20 years ageing on lees for 150 cl magnums and, exclusively, 300 cl jeroboams

VINIFICATION, BLENDING AND AGEING

Blend of the years	
1995(60%)	1995: A very hot summer follows a cool spring thus producing fine, lively wines. The Chardonnays are of very high quality and the Pinots Noirs most complex.
1993(20%)	1993: After a mild spring and a hot, dry summer which is particularly beneficial to the quality of the grapes, harvesting takes place at the rainy beginning of September revealing structured wines with lively, fresh Chardonnays and full-bodied Pinots Noirs.
1990 (20%)	1990: The grapes are harvested at perfect maturity and bring forth an exceptional balance of freshness and aromatic richness.

10 Grand Crus	
CHARDONNAY 55%	55 % Chardonnay from : Avize, Cramant, Chouilly, Oger, Le Mesnil-sur-Oger. 45 % Pinot Noir from : Ambonnay, Bouzy, Tours-sur-Marne, Louvois, Mailly.
PINOT NOIR 45%	20 years ageing on lees for 150 cl magnums and, exclusively, 300 cl jeroboams

SENSORY CHARACTERISTICS

COLOUR	NOSE	PALATE
The colour is dense, with a golden glow enlivened with delicate, very fine bubbles.	A nose full of freshness with candied citrus, notes of chestnut honey, hazelnut and roasted almond followed by tobacco, truffle and toasted bread aromas.	A rich, silky texture on the palate, concentrated with notes of toast and spice. The finish has great length combining freshness and complexity.

Best served between 10°C and 12°C

GRAND SIÈCLE ITÉRATION N°17 AWARDS

WINE/FOOD PAIRINGS

Noble meat

Noble fish

Shellfish

Truffle

THE PERFECT PAIRING BY CHRISTIAN LE SQUER

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