



Millesime Grand Cru Brut – 2002

55% pinot noir from Aÿ and 45% chardonnay from vineyards in the Côte de Blancs. Bright yellow. White peach, pear skin and fig on the nose. Creamy and expansive in the mouth, offering powerful poached pear and honey flavors that are enlivened by juicy acidity. Shuts down a bit with air and finishes with very good, stonycut and a persistent floral quality. I'd bet this Champagne would age well.

91 points, International Wine Cellar, 12/2010



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