

CHAMPAGNE
Gaston Chiquet
PROPRIÉTAIRE - RÉCOLTANT

Réserve Blanc de Blancs d'Aÿ - Brut Millésimé 2008 - Grand Cru
Datasheet – Novembrer 2008



Blend

100% Chardonnay.
Vintage 2008.

Terroir

A unique blend made exclusively from white Chardonnay grapes grown around the village of Aÿ, an area dedicated to red grapes.

Soil

Clay and limestone on belemnite quadrata chalk. This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

Vines

Average age: 25 years. 8,300 to 10,000 vines by hectare, pruned according to "Chablis" and "Cordon de Royat" methods.

Harvest

Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

Vinification

By parcel. Static settling 15 to 20 hours. Alcoholic and malolactic fermentation, tartaric stabilization in small-volume, temperature-controlled tanks during 3 to 4 months. Bottled 4 to 6 months after harvest. Aged on lees 8 years on average.

Volume : 1500 ml magnums.

Alcohol content : 12,5% vol.

Dosage : 8 g/l.

Tasting Notes

Vibrant yellow-green hue, fine mousse.
Delicate, fruity nose: citrus, pear, honey with a touch of oxidation.
Lively palate with the finesse of Chardonnay, good balance and long finish.

An aperitif Champagne for special occasions