



Champagne Grand Millésimé 2003



Blend : 45% Chardonnay - 40% Meunier
– 15 % Pinot Noir.

Characteristics:

2003 is an exceptional Vintage; even the must had a nice smell. The Vintage 2003 comes from our best selection of grapes. The Indian Summer of 2003 gave us the perfect conditions to minify the three different grapes varieties.

Taste:

The bouquet smelling of citrus fruits, pear, peach, and with mints of acacia honey. It is a very fresh yet rich in the mouth, and reveals a sweetness that is perfectly balanced by the acidity. Finish gives a zest of green citrus and orange flavours

Best served with:

A pleasure wine, especially for Chardonnay-fans, this could be accompanied by Oysters or caviar. A very fruity wine for the Epicurean.

Logistic:

Bottle: 750ml

Case : 6 bottles (10kg)

Palette 120x80 : 8 layers of 10 cases
= 480 bottles (800kg)