

GÉNÉALOGIE

THE 2008 VINTAGE

THE 2008 VINTAGE CAN BE COMPARED TO THE VINTAGE OF 2012, ALTHOUGH THE STRUCTURE OF THE LATTER WAS A LITTLE MORE HOMOGENEOUS. THE QUALITY OF THE GRAPES WAS HIGH. WEATHER IN 2008 WAS FOR THE MOST PART FRESH WITH A RAINY SPRING. THE MONTH OF MAY WAS SUNNY BUT OFTEN STORMS CHARACTERIZED THE SUMMER SEASON. SEPTEMBER WAS COOL AND THE TEMPERATURE FLUCTUATIONS BETWEEN DAY AND NIGHT ALLOWED THE CHARDONNAY TO HAVE A HIGH CONCENTRATION OF SUGAR. THE 20°C TEMPERATURE DURING THE DAY PRESERVED A NICE ACIDITY THAT COUNTERBALANCED THE SUGARY THICKNESS, ALLOWING THE POTENTIAL OF THE VINTAGE TO BE AT ITS PEAK.

DOSAGE: 5 G/L
ALCOHOLIC VOLUME: 12% VOL.
DISBOTTEMENT: SEPTEMBER 2012
AGEING POTENTIAL: 10 YEARS



TASTING AND AROMAS

THE 2008 VINTAGE REVEALS ITSELF IN A PRETTY PALE-YELLOW WITH REFLECTIONS OF GOLD. THE FINE PERLAGE PLAYS WITH LIGHT CREATING AN INTENSE PERSISTENT CROWN. ON THE NOSE, IT IS ELEGANT AND COMPLEX, INDICATING LONG AGING ON THE YEASTS. NOTES OF WARM BRIOCHE PAIR WITH AROMAS OF TART-TATIN, VANILLA, HONEY, QUINCE PASTE, AND CANDIED LEMON ZEST. ON THE PALATE, THE VINTAGE IS TONIC AND REFRESHING, TYPICAL CHARACTERS OF 2008. WE FIND RIPE YELLOW CITRUS AND PLUM. THE FOAM IS CREAMY WITH AN ELEGANT BUBBLE. THE CLAY-LIMESTONE TERROIR CONFERS A GREAT MINERALITY AND AN EXCEPTIONAL AROMATIC PERSISTENCE WITH NICE BLOOD-ORANGE NOTES. PERFECT TO BE ENJOYED WITH A BAKED TURBOT OR SCALLOP TARTAR.

A stylized signature or logo consisting of overlapping loops and lines, possibly representing the brand's identity.



COMTE
DE MONTAIGNE
CHAMPAGNE