



Grand Millésime Brut 2006

ANTIQUE RANGE

Vineyard Sources: (Chardonnay) Avize, Cramant, Le Mesnil-sur-Oger, Trépail, Vertus; (Pinot Noir) Ambonnay, Avenay, Aÿ-Champagne, Chignyles-Roses, Louvois

Vintage Notes: The beginning of the year was marked by a dry spell and there were no spring frosts. A warm, dry and sunny June helped with flowering. Full bloom was recorded in the 1982-2006 average (mid-June). This uneventful period was disrupted by hailstorms in July, with 35 municipalities and 2,400 hectares (5,930 acres) affected. August was marked by a cool, wet spell but improved weather in early September stimulated maturation and, just prior to harvest, the grapes were in prime condition. Harvest dates were staggered between September 6 and 25, during which the weather was dry and sunny.

Malolactic Fermentation: None

Time Spent in Cellars Prior to Disgorging: 8 years

Dosage: Brut (6g/L)

Varietal Composition: 56% Pinot Noir, 44% Chardonnay

Tasting Notes: The color is a bright and clear yellow gold. Initially the nose is very fresh and expressive with notes of hawthorn, lilac, wild white flowers and fruit notes such as pear, plum and Mirabelle. The palate is straightforward with light notes of violet. Citrus fruit aromas dominate in this cuvée: lemon drops and grapefruit sustained by pear and plum. On the palate, there is citrus, caviar and grapefruit. The finish has a long, refreshing note with a hint of saltiness and lemon.

Cellarmaster Notes: “The year was particularly favorable to Pinot Noir which shows here a good maturity, with a lot of fruit and body.” — *Jean-Pierre Mareigner*

Suggested Serving Temperatures: Between 10 C and 12 C (50 F and 54 F)



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