



# Grand Millésime Brut 2004

ANTIQUE RANGE

**Vineyard Sources:** Aÿ-Champagne, Avenay, Mareuil-sur-Aÿ, Louvois, Cramant, Chouilly

**Malolactic Fermentation:** None

**Time Spent in Cellars Prior to Disgorging:** Minimum 7 years

**Dosage:** Brut (8g/L)

**Varietal Composition:** 55% Chardonnay, 45% Pinot Noir

**TA:** 8.3g/L

**Tasting Notes:** With the green hues typical of Chardonnay — which accounts for 55 percent of its blend — this champagne, with its fine, abundant bubbles, offers a range of aromas that combine notes of citrus and vanilla.

**Cellarmaster Notes:** “It was a perfect year for creating a vintage with aging capacity. 2004 was a vintage that couldn't be ignored. It is well-balanced with beautiful finesse and a firm structure.” — *Jean-Pierre Mareigner*

**Suggested Serving Temperatures:** Between 8 C and 10 C (46 F and 50 F)

**Suggested Pairings:** An ideal apéritif, the Grand Millésime Brut 2004 will also pair well with fish, small game birds or white meat. It is also the perfect accompaniment to goat cheese.



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