



Memory 2006

BRUT — PREMIER CRU

Created by Guy himself, this vintage is a precious legacy to the next generations: when bottled, it is a bet on the wine and the selection made. When tasted, it is a discovery of mature Chardonnay. Even if the wait was long, this champagne must be aired a few minutes after opening. Take the time to savour it! Limited quantity...

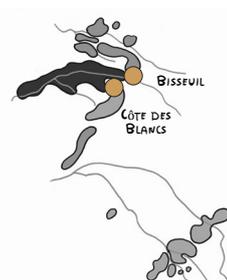
WINEMAKING

Cœur de cuvée (first pressing series) exclusively selected, and then blended with wines coming from the following terroirs listed Premier Cru : Bisseuil, Mesnil-sur-Oger, Cuis and Grauves.

Chardonnay 100%
Harvested in Summer 2006.

Wine matured in stainless steel vats, then aged for a minimum of 10 years in our cellars.

The dosage is 8g/L — brut.



TASTING



Shimmering highlights on the colour, a sign of a mature wine.

Delicate nose. It opens with indulgent, biscuity notes with accents of nougatine, candied fruit and roasted figs. Butter aromas quickly take over, combined with a sweet scent of gingerbread and beeswax. Fine and intense!



Rich and broad on the attack, yet the palate surprises with its freshness. The effervescence is vigorous, and its acidity brings tension to a powerful and elegant frame. On a voluptuous mouthfeel, notes of sweet spices come to the fore. It combines freshness and aromatic complexity, brought by its long ageing in the cellars...

AWARDS



WINE PAIRING

An expressive aperitif wine, and an ideal companion to noble fish with melting white flesh, such as monkfish or saithe.

Available in the following sizes : 75cl and 1,5L.
Packaged in an individual wooden and gold-branded box.



Trésors Insoupçonnés