

1999 VINTAGE

TECHNICAL SHEET

For a champagne to become ever more complex and delightful over almost 20 years requires remarkable climactic conditions and intricate craftsmanship. A very gentle early growing cycle brought unusually high levels of acidity to our grapes, which has been crucial in enabling evolution and improvement over time. Intense sunshine and heat followed, bringing ripeness, but acidity remained a marked characteristic of the vintage.

TASTING NOTE:

Bright yellow robe with pale highlights. On the nose, beeswax and linseed with an exotic touch of mango. The effervescence has become very delicate over many years. On the palate, aromas of roasted coffee, praline, mocha, white chocolate and frangipane. The finish is endless, with notes of honey, Mirabelle plums, apricots and cherry liqueur.

BLEND:

50% Pinot Noir, 50% Chardonnay



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