

2002 VINTAGE

TECHNICAL SHEET

Those who enjoy a more generous style of champagne, with opulent flavours of preserved fruits and spice, will be entranced by this vintage. Hot, dry weather brought about early ripening and incredibly sweet, concentrated grapes, while cold nights preserved moderate acidity levels, lending just a hint of sharpness to rein in the sweetness.

TASTING NOTE:

Straw yellow in colour, powerful but elegant on nose, with complex aromas of flowers, honey, acacia, Mirabelle plums, stone fruit, marmelade and stewed fruit. Notes of buttery pastry with a fine hint of ginger. On the palate, structured and robust while also remarkably refreshing, with fine, smooth bubbles offering lightness and complexity.

BLEND:

50% Pinot Noir, 50% Chardonnay



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