

2006 VINTAGE

TECHNICAL SHEET

The energy and vivaciousness that we associate with young champagne can coexist in harmony with the classic flavours of older ones. This vintage combines some of the very best attributes of both mature and youthful champagnes. Fluctuating temperatures during the ripening season go some way to explaining the wine's dual character; the rest is down to careful blending and our unique terroir.

TASTING NOTE:

Pale yellow in colour with light gold highlights, with a regular flow of generous bubbles that form an attractive ring of mousse in the glass. On the nose, the wine is expressive, with notes of ripe and exotic fruit. Fig and apricot are present at first, followed by mandarin and blood orange. The nose closes on rich, sweet aromas of honey, pain d'épices and dried fruit. On the palate, citrus flavours bring a touch of savoury bitterness and complexity. The finish is long, ending with a flourish of ginger and bergamot tea.

BLEND:

50% Pinot Noir, 50% Chardonnay



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