



CHAMPAGNE  
FERDINAND  
BONNET

# MILLÉSIME 2014 BRUT



“ Millésime 2014 will reveal the uniqueness and power of a great wine to discerning palates. The aging of every vintage is 8 years. Luminous and sparkling, with a sustained effervescence but full of finesse. It's a sign of a rich, fresh wine. ”

- IRVIN CHARPENTIER, CHEF DE CAVES -

## TASTING NOTES

Millésime 2014 is powerful, seductive and well-balanced. It has a light gold colour with subtle golden highlights. The first nose reveals a few toasty and spicy notes. Then more complex, mature aromas emerge on tasting. These include mature apricot, gingerbread and apple crumble. The whole is enhanced by fresh pastry notes. The attack on the palate is round, balanced and smooth. The long, supple finish is a blend of sweetness and freshness.

## VINTAGE 2014

2014 was marked by early budburst and full flowering at the beginning of June. Harvesting began on 11 September, with a harvest of both quality and quantity. This vintage was picked with good acidity, giving it beautiful freshness.



## GRAPE VARIETIES :

Pinot Noir : 50 % - Chardonnay 50 %

**DOSAGE** : 5 g/L