



CHAMPAGNE

MICHEL FAGOT

— RILLY-LA-MONTAGNE • PREMIER CRU —



TASTING

This wine has a very elegant structure and exhales notes of gingerbread, brioche and toasted bread. A racy Champagne with a wonderful vinosity.

BLENDING

60% Chardonnay (freshness, finesse and lightness)
40% Pinot Noir (fruitiness and structure)

SOIL AND TERROIR

Grapes are carefully selected and exclusively picked in our oldest vineyards.

ABOUT THE VINES

PLOTS

- . Le Clos (Pinot Noir)
- . Les Ronds de Pomme (Pinot Noir)
- . Blanches Voies (Chardonnay)

FOOD AND WINE PAIRING

Thanks to its vinous structure this corpulent Champagne will perfectly pair with strongly-flavoured dishes such as a "Chateaubriand with wild mushroom cream sauce". It can also be served after a meal as a wonderful "digestif".

HARVEST 2004

2004 was definitely an outstanding year! Harvest started under a warm and sunny weather. Grapes were in a perfect sanitary state with a high sugar level. It was deemed of the best vintages the Champagne region has ever experienced. In early summer harvest was expected to start at the end of September with a potential one-month starting delay. A stark contrast with the 2003 record-breaking heatwave.

The first winemakers were coming back from vacation under a blazing sun. This hot weather boosted a sleeping ripening process and produced healthy grapes and ripened them beautifully.

SUGAR 8,70 gr/l

VINIFICATION Fully manual harvesting - Traditional pressing machine - Thermo-regulated vats

TASTING TEMPERATURE Between 10 et 12°

ALCOHOL 12°

AVAILABLE IN case of 6 bottles (75cl)