

## Champagne Vintages

- 2014** Warm, dry September saved the crop following a damper, cooler August. Resulting fruit has good levels of potential alcohol, indicating ample ripeness.
- 2013** Cool spring resulting in some uneven ripening and one of the latest harvests in 20 years. Summer hail caused some damage overall the champenois fared better than many hit by hail in other regions.
- 2012** An exceptional vintage. Despite low yields due to frost, hail and disease early in the season, August saw conditions improve dramatically resulting in great maturity, acidity and healthy grapes at harvest. Beautifully balanced wines.
- 2011** Erratic growing season, which started warm and dry but became cooler and wetter in June and July. Conditions improved briefly in August but the early harvest was challenging.
- 2010** Dry conditions slowed grape development early in the season. Torrential rains arrived in August, causing disease pressure. Drier conditions returned in September which helped achieve ripeness, but sorting in the vineyard and winery was crucial.
- 2009** After early challenges, superb summer produced a clean crop of high quality, with particularly good Pinot Noir from the Montagne de Reims. Wines are plump and approachable.
- 2008** Damp early in growing season, but drier conditions in August and a lovely, warm September resulted in Classically-styled wines with fresh acidity balanced by sound ripeness and concentration achieved late in the growing season. Age-worthy wines; among the top vintages of the decade.
- 2007** Unusually warm spring led to early flowering and optimism which soon gave way to disappointment with one of the murkiest summers on record. Conditions improved towards September allowing a fair crop with above average acidities. These are delicate wines (more elegance than power).
- 2006** Hot and sunny June and July followed by moist August leaving producers fearful of underripeness. Fortunately, warm, bright conditions in September redressed the balance. Wines are supple and expressive.
- 2005** Variable conditions throughout the year resulted in a lackluster vintage, but favourable weather in the run-up to harvest assured ripeness. Acidities on the low side.
- 2004** Uniquely, quality and quantity were both achieved in 2004. Structured, well-balanced wines which have exceeded expectation.
- 2003** Spring frosts followed by one of the hottest summers on record led to small volumes and typically very ripe wines. Pinot Noir dominant blends fared better than Chardonnay.
- 2002** A magnificent vintage for champagne with near-perfect growing conditions, capped by fine dry weather at harvest. Age-worthy wines with plush fruit and bright acidity.
- 2001** A generally poor vintage characterised by rot and underripeness due to a wet and gray September.
- 2000** Hail, rainstorms, unseasonable cold and mildew made for a difficult growing season, but good conditions in August and September redeemed the vintage. High quality wines for short-term drinking.