

Grand Cru Vintage 2006

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A year like 2006 had to be showcased by a Vintage, because after 2003, which had been marked by scorching heat, the month of July led us to believe that we would be faced again with the same effects. Even if July was the hottest month ever recorded in Champagne, the month of August put minds at rest with its cool temperatures and its gloomy weather. We had to wait for the weeks which preceded and accompanied the harvest to see the good weather appear and hence allow us to harvest the grapes with a very high quality level.

Today, Grand Cru Vintage 2006 sees the light of day for our great pleasure. It presents itself with a very light colour made of golden yellow and nice greenish reflections. All the fineness of the effervescence expresses itself in the glass providing the wine with joy, dynamism and passion for life.

When moving the glass closer to the nose, we discover all at once a multitude of aromas linked by a common thread: minerality. Around this minerality, notes of citrus fruits are the first to emerge, followed by a rather mature lemon; then aromas of white fruits and Southern spices express themselves and impart the wine with all its richness.

On the palate, it is made of uprightness and length. The minerality already perceived by the nose becomes the spine of the wine which transmits length, fineness and elegance. Gently, the pinot noir, which had been discreet so far, reveals itself with nice notes of red berries, like wild strawberries picked at perfect maturity.

During the final, this wine, which has been created thanks to the nobleness of the grand crus terroirs used, expresses itself through both its elegance and its complexity as well as its length and delicacy on the palate.

It will be possible to appreciate it as an aperitif accompanied by some raw vegetables, just as it can be enjoyed with a pan-fried sole and even a trout with almonds. With the energy it contains, it will be possible to appreciate it for many years.

Thierry Gasco
Cellar Master
Winemaker
of Maison Pommery




L'exception par Pommery

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Une sélection de Grands Crus classés à 100 %

Les Grands Crus sélectionnés par Pommery se distinguent par leurs situations exceptionnelles au sein du vignoble Champenois : une exposition Sud – Sud-Est leur procure l'ensoleillement maximal, une plantation à plein coteau et la pleine craie de Champagne leur assurent une excellente irrigation des pieds de vigne.

Une palette resserrée de 7 Grands Crus uniquement

Seuls 7 Crus participent à l'élaboration du Pommery Brut Grand Cru Millésimé.

L'expression d'une seule année exceptionnelle

Thierry Gasco détermine chaque année après la vendange si l'année est digne d'un Pommery Brut Grand Cru Millésimé.

S'il en juge ainsi, il doit ensuite œuvrer minutieusement pour conserver la finesse et la fraîcheur caractéristiques du style Pommery s'il assemble des vins puissants quand ils sont issus d'années très ensoleillées.

Une longue bonification en cave de craie

Plus de quatre années dans les caves de craie du Domaine Pommery à 30 mètres de profondeur sont nécessaires pour que le Brut Grand Cru Millésimé acquiert toute sa plénitude.

Les grands flacons : Jéroboam, Mathusalem, Salmanazar

Pommery est une des rares Maisons à élaborer Jéroboam (3 litres), Mathusalem (6 litres) et Salmanazar (9 litres) dans leur flacon d'origine pour permettre une bonification optimale. Cela implique un temps de bonification et un remuage plus longs, et un dégorgement à la main. Ces grands flacons sont conditionnés individuellement dans une caisse bois.

A selection of 100 % Grands Crus

The Grands Crus selected by Pommery enjoy exceptional locations in vineyards of the Champagne region: their south-south-east exposure ensures maximum sunlight and their cultivation in the middle of hill slopes in rich chalky Champagne terrain guarantees excellent irrigation of the foot of the vines.

An exclusive range of only 7 Grands Crus

Only 7 Crus are used to make Pommery Brut Millésimé Grand Cru.

The expression of a single exceptional year

Each year after the grape harvest, Thierry Gasco determines whether the year is worthy of a Pommery Brut Millésimé Grand Cru. If he decides that it is, he must work meticulously to preserve the subtlety and freshness that exemplifies the Pommery style by blending full wines produced during very sunny years.

Long maturing in chalk cellars

The Brut Millésimé Grand Cru has to be left to mature for over 4 years at a depth of 30 metres in the chalk cellars of the Domaine Pommery to allow its fullness to unfold.

Large bottles: Jeroboam, Mathusalem and Salmanazar

Pommery is one of the few Maisons de Champagne that produces Jeroboam (3 litres), Mathusalem (6 litres) and Salmanazar (9 litres) in original bottles to allow optimum maturing. This requires longer maturing and turning times as well as manual disgorging. These large bottles are individually packaged in wooden crates.

Plan de palettisation

Shipping quantities / pallet

Conditionnement	GENCOD Bouteille	GENCOD Carton	Nb d'unités par carton	Plan de palettisation Cartons x couches	Nb d'unités par palette	Poids brut par palette en Kg	Hauteur palette en cm	Dimensions des unités en mm	Dimensions des cartons en mm
Bouteille 75 cl nue CRD			6	16 x 5	480	841	180,3	90 x 90 x 320	279x184x330
Bottle 75 cl EUR									
Bouteille 75 cl sous étui CRD			6	16 x 5	480	895	182,8	91 x 91 x 321	289x190x335
Bottle 75 cl in giftpack EUR									