

Palate Press

The online wine magazine



1999 Pommery Grand Cru Brut Millesime

WHO: Champagne Pommery
WHAT: Champagne blend
WHERE: Champagne, France
WHEN: 1999

In the glass, there's a profusion of very small bubbles. Aroma opens with light notes of yeast and agar, a hint of toast, later becoming toastier, almost caramelized. The first sip is raspberry and lemon. A creamy mouthfeel gives way to a combination of fruit and tartness on the palate it takes to the finish line—a long finish that in the end becomes citric, bone dry. Highly recommended. BSE

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