

*Reflecting the finest grapes from a unique and exceptional terroir.
For celebrating all your special occasions.*



BLEND

- 60% Pinot Noir and 40% Chardonnay
- Composed of 25% reserve wine
- Aged in the cellar for a minimum of 30 months
- Brut dosage: 8.5 g sugar per litre



TASTING

Robe : A fairly deep, golden colour with an abundance of fine bubbles. These move quickly to the surface to form a dense foam.

Nose : Discreet, ripe fruit aromas emerge, accompanied by wonderful notes of baguette bread. After a few moments, the wine asserts its mineral and full-bodied character. The development of oxygen reveals pineapple, quince and dried fruit aromas. An array of fragrances expressing the exceptional quality of the grapes at harvest time.

Palate : A fresh attack on the palate, followed by a generous and opulent finish. Unctuous and fleshy, with a wonderfully balanced effervescence, this champagne has a dense and smooth texture. Overall, a great deal of coherence and a sense of clarity. The finale is long, mineral, powerful and inviting.

Serving : Best served in a flute with a large cup, to allow the wine to fully express itself and if possible, not too cool (10 to 12°C). For connoisseurs of fine champagnes, the nature of this cuvée means that it can be stored in a cellar for 3 to 5 years. Enjoy as an aperitif, or with any white meat dishes.



AWARDS

- Médaillé d'Or winner in the Gilbert et Gaillard 2021 wine guide.
- Médaillé d'Argent winner at the Concours Mondiale de Bruxelles 2014 and 2015
- Médaillé d'Argent winner at the Concours Général Agricole de Paris 2013.

