



Available in 75cl bottle

ELABORATION

Blend: Pinot Noir 100% (Côte des Bar) including some plots in organic conversion.

Reserve wines: 20% to 25% part of issue in oak barrels.

Alcoholic fermentation: stainless steel tank.

Malolactic fermentation: 100%.

Dosage: BRUT 7.5g/L (+/- 1g).

OUR COMMITMENTS



Sustainable vine-growing in Champagne.



Vines: 15 years old minimum.



First-press juice only.



Limited Sulphite use (jetting).



ISO 22,000 and ISO 14,000 Quality Standards.

TASTING

Bright and intense gold colour.

A fresh, rich and powerful nose reveals aromas of ripe fruits.

Perfect harmony between the expressive notes of fruits, with a refined and fresh finish.

A sensation of meaty, fullness and depth remind the rooting of vines in the terroir of the Côte des Bar.

Key aromas: pear, brioche.

Sensations: intense, round, complexity, fruity.

Food pairings: roast fowl with truffles, freshwater fishes, cheeses...

Advice: serve at 8-10°C.

AWARDS



MUNDUS VINI (2021)



LE POINT (2023)



JAMES SUCKLING (2021)



IWC (2020): Michel PARISOT elected Sparkling Winemaker of the Year



75cl Giftbox