



Available in 75cl bottle

ÉLABORATION

Blend: Pinot Noir 80% including 10% of red wine et 5% of “skin contact” rosé and Chardonnay 20%.

Terroir: Montgueux, Vitry and the Côte des Bar.

Reserve wines: 20% to 25%.

Alcoholic fermentation: stainless steel tank.

Malolactic fermentation: 100%.

Dosage: BRUT 8g/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

A light salmon pink color.

This champagne is distinguished by its aromas of fleshy red fruits, from the Pinot Noir of the village of Les Riceys in the Côte des Bar. Roundness and a fresh and fruity finish.

Key aromas: flowers, white and red fruits.

Sensations: sweet, fresh.

Food pairings: salad, vanilla pancake, apple pie...

Advice: serve at 8-10°C.

RÉCOMPENSES



MUNDUS VINI (2024)



LE POINT (2023)



GILBERT ET GAILLARD (2023)



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



75cl Giftbox