



Available in 75cl bottle

ELABORATION

Blend: majority of Pinot Noir complemented by Chardonnay.

Terroir: Côte des Bar, from organic certified plots.

Reserve wines: 10% to 30%.






Alcoholic fermentation: stainless steel tank.

Malolactic fermentation: 100%.

Dosage: BRUT 5g/L (+/- 1g).



OUR COMMITMENTS

-  Sustainable vine-growing in Champagne.
-  Vines: 15 years old minimum.
-  First-press juice only.
-  Limited Sulfite use (jetting).
-  ISO 22,000 and ISO 14,000 Quality Standards.

TASTING

Very fresh nose, reminiscent of biscuits.

Good maturity, with aromas of bergamot, dried apricots and dried flowers.

A tonic and slightly saline attack in the mouth.

A crisp and crunchy wine, reminiscent of ripe flesh such as Anjou pear and tangerine, with notes of white flowers.

A fresh and very salivating finish.

Key aromas: dried apricot, bergamot.

Sensations: fruity, biscuit, dried fruits, intense.

Food pairings: stuffed goose, sweetbreads, foie gras, scallops, monkfish cheek, turbot in salt crust, sea bass, Chaource cheese, chocolate with lemon ganache, semi-bitter chocolate.

Advice: serve at 8-10°C.

AWARDS

-  DECANTER (2022)
-  LE POINT (2021)
-  GILBERT & GAILLARD (2023)
-  IWC (2020): Michel PARISOT elected Sparkling Winemaker of the Year



75cl Giftbox