



Available in 75cl bottle

## ELABORATION

**Blend:** Chardonnay 100%.

**Terroir:** Montgueux.

**Maturation:** aged on lees in 300L barrels for 10 months.





**Alcoholic fermentation:** 100% in 300L barrels.

**Malolactic fermentation:** 100% in 300L barrels.

**Limited numbered edition:** 1 520 bottles.

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## OUR COMMITMENTS

-  Sustainable vine-growing in Champagne.
-  Meticulous sorting during the harvest.
-  Oak barrels from the forests of Champagne.
-  ISO 22,000 and ISO 14,000 Quality Standards.

## TASTING

On the nose, pleasant woody notes gradually reveal floral aromas. The mouth is light and bright.

A white wine with freshness, digestible, which will be appreciated as an aperitif as well as with the main course.

**Key aromas:** candied citrus, white flowers, warm brioche.

**Sensations:** smooth, complex, fresh.

**Food pairings:** Tomme de Savoie, Saint Félicien with truffles, oysters, scampis...

**Advice:** serve at 10-12°C.

## 2020 HARVEST

2020 allowed us to harvest grapes with a very good balance between maturity and freshness.