



Available in 75cl bottle

ELABORATION

Blend: Pinot Noir 70% (Côte des Bar) and Chardonnay 30%.

Terroir: mainly Montgueux, Vitry, Côte des Blancs.






Reserve wines: approximately 25%.
(mainly from oak casks)

Alcoholic fermentation: stainless steel tank.

Malolactic fermentation: 100%.

Dosage: DEMI-SEC 35g/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

Gold yellow colour.

Exotic fruits and subtle vanilla notes on the nose.

A lively, fresh mousse moving to caramel and fresh figs notes. Sweet length.

Key aromas: toffee, fresh figs, exotic fruits.

Sensations: tasty, smooth, flattering.

Food pairings: honey chicken, fruit salad, oysters with fruit marinade...

Advice: serve at 8-10°C.

AWARDS



VINAISEN DK (2023)



JAMES SUCKLING (2021)



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