



Available in 75cl bottle

ELABORATION

Blend: Pinot Noir 50% and Chardonnay 50%.

Terroir: Côte des Blancs and Côte des Bar.

Alcoholic fermentation: stainless steel tank.

Malolactic fermentation: 77%.






Dosage: BRUT 7g/L (+/- 1g).

2012 HARVEST

This harvest presents a remarkable sanitary state and a very good balance between maturity and acidity, foreshadowing wines with a very long ageing potential.



OUR COMMITMENTS

-  Sustainable vine-growing in Champagne.
-  Dedicated D Selection production specifications.
-  « Heart of the cuvée » used in part.
-  Limited Sulphite use (jetting).
-  ISO 22,000 and ISO 14,000 Quality Standards.

TASTING

Gold yellow colour with a delicate and persistent mousse. Smell of white blossom and soft spices, mellowed by notes of toasted brioche and vanilla on the finish. A deliciously fresh and creamy champagne of great persistence.

Key aromas: candied citrus, chocolate.

Sensations: contentment, fulfillment, elegance.

Food pairings: fugu, scallops, truffle risotto

Advice: serve at 8-10°C.

AWARDS

-  **93 /100** CELLAR SELECTION WINE ENTHUSIAST (2023)
-  **92 /100** GAULT & MILLAU (2024)
-  **90 /100** VINS & GASTRONOMIE (2023)
-  IWC (2020): Michel PARISOT elected Sparkling Winemaker of the Year



75cl Giftbox