CRÈME DE CUVÉE - 75 CL

Sweetness

Blend

Grape varieties: Pinot Noir 70 % & Chardonnay 30 %.
With first pressing juice only, the best quality of pressing juices.

Origin: Pinot Noir from the Côte des Bar
& Chardonnay from the Côte des Bar and Côte des Blancs.

Reserve wines: from 20 % to 25 % * (which a part is aged in large oak cask).

Vinification

Vinification: alcoholic fermentation in stainless-steel vats followed by malolactic fermentation.
Bottling and « prise de mousse »: 6 to 8 weeks
Maturation in cellar: 30 months minimum after harvest
Riddling and disgorging: 4 to 5 weeks
Extra ageing in cellar after dosage: 3 months minimum

Dosage: 35 g/l - DEMI-SEC
Liquor of reserve wines aged in large oak casks.

Character

Gold yellow colour.
Exotic fruits and subtle vanilla notes on the nose.
A lively, fresh mousse moving to caramel and fresh figs notes.
Key aromas: toffee, fresh figs, exotic fruits.

Symbols

Service temperature: from 8 to 10°C.

Champagne & Sensations: Tasty - Smooth- Flattering.

Champagne & Circumstances: Surprise meal - Family reunion.

Champagne & Food: Honey chicken - Fruit salad - Chopped oysters with fruit marinade.

Champagne & Music: New-Orleans Jazz - Offenbach's Operattas.

** The % can vary depending on the harvest year.*