



Available in: 37,5cl half bottle,
75cl bottle and 150cl magnum

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: BRUT 9g/L (+/- 1g).

TASTING

Gold yellow colour.

Floral perfumes with hints of stone fruits such as peach and apricot on the nose.

Fine and intense palate on the finish.






Key aromas: ripe fruits, white peach.

Sensations: smooth, mellow, luscious.





Food pairings: veal scalop with cream, sweetbreads, cep mushroom fricassee...

Advice: serve at 8-10°C.

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.

AWARDS

-  GOLD MUNUS VINI (2021)
-  90 /100 DECANTER (2022)
-  92 /100 INTERNATIONAL WINE CHALLENGE (2022)
-  IWC (2020): Michel Parisot elected Sparkling Winemaker of the Year



75cl Giftbox

150cl Giftbox