



Available in: 75cl bottle
and 150cl magnum

ELABORATION

Blend: Pinot Noir 55% and Chardonnay 45%.

Terroir: Côte des Bar, Côte des Blancs, Montgueux, Montagne de Reims.

Reserve wines: 35% to 40%.
(Including a portion in oak casks).






Alcoholic fermentation: mainly in stainless steel tanks and a minor portion in barrels.

Malolactic fermentation: partial.

Ageing: 5 years minimum for bottles and 7 years for magnums.

Dosage: EXTRA-BRUT 3g/L (+/- 1g).

OUR COMMITMENTS

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

TASTING

Gold yellow colour. Fine mousse with a lovely lace. Fresh aromas and superb minerality with a touch of crisp salinity, moving to white flower and spicy notes. Wonderful vivacity and excellent length on the palate.

Key aromas: minerality, salinity, white flower.

Sensations: crystal, fine, complexity.

Food pairings: scallops with green lentils from Puy with truffles, oysters, sashimis...

Advice: serve at 6-8°C.

AWARDS

-  GOLD CHAMPAGNE SPARKLING WINE WORLD CHAMPIONSHIPS (2021)
-  93/100 GILBERT & GAILLARD (2023)
-  16/20 GAULT & MILLAU (2021)
-  IWC 2020: Michel Parisot elected Sparkling Winemaker of the Year



75cl Giftbox 150cl Giftbox