



Available in: 75cl bottle,  
150cl magnum and 300cl jeroboam

## ELABORATION

**Blend:** Pinot Noir 55% et 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 and jeroboams.

**Dosage:** BRUT 8g/L (+/- 1g).

## 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:** toasted brioche, vanilla, white blossom.

**Sensations:** smooth, achievement, elegance.

**Food pairings:** scallops with truffles or in tomato dashi with blackcurrant oil, fennel and celery, spider crab, chocolate and vanilla entremet...

**Advice:** serve at 8-10°C.

## AWARDS

-  **GOLD** MUNDUS VINI (2022)
-  **94** /100 GAULT & MILLAU (2023)
-  **92** /100 INTERNATIONAL WINE CHALLENGE (2022)
-  IWC 2020: Michel Parisot elected Sparkling Winemaker of the Year



75cl Giftbox 150cl Giftbox 300cl Wooden box