



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

ELABORATION

Blend: Pinot Noir 55% (including 10% of red wine) and Chardonnay 45%.

Terroir: Côte des Bar and Côte des Blancs.






Alcoholic fermentation: stainless steel tank à 100%.

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

Salmon pink color with an elegant mousse and shiny glints. Fresh flavours of small red fruits on the nose, evolving towards floral hints.

Finesse of the intensely fruity palate with delicate notes of red fruits and apricots.

Long finale with beautiful tonicity.

Key aromas: redcurrent, raspberry, floral.

Sensations: fresh, delicate, intense, elegant.

Food pairings: cèpe fricassée, spicy lobster, strawberries on a crispy Florentin and raspberry sorbet...

Advice: serve at 8-10°C.

AWARDS

-  **GOLD** CHAMPAGNE SPARKLING WINE WORLD CHAMPIONSHIPS (2021)
-  **93/100** JAMES SUCKLING (2021)
-  **92/100** GAULT & MILLAU (2023)
-  **IWC (2020): Michel PARISOT elected Sparkling Winemaker of the Year**



75cl Giftbox 150cl Giftbox 300cl Wooden box