

CUVÉE COMTE DE MARNE GRAND CRU BRUT 75 cl

Also available as 150 cl et 300 cl.

BLEND*

70%

Chardonnay
Grand Cru

30%

Pinot Noir
Grand Cru

From the first presses of the terroirs classified Grand Cru of the Montagne de Reims "Bouzy, Louvois, Ambonnay" and the Côte des Blancs "Avize, Cramant, Chouilly". Blend of one single harvest.

VINIFICATION

Vinification in temperature-controlled stainless steel vats.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Moderate dosage of 7 g/L to preserve the purity, complexity and flavour balance.

AGEING

Ageing in the darkness of the cellars at a constant temperature of 12°C for 36 to 48 months.

TASTING NOTES

A rich and intense nose, with a wide range of aromas including yellow fruits like pear and mirabelle plum. Notes of almond and hazelnut, aromas of white flowers like acacia, a toasty and honeyed touch. A clean and elegant attack. An evolution combining the structure and substance of Pinot Noir with Chardonnay's balance and freshness. Pure style, perfect balance and great length.

PERFECT PAIRINGS

You can accompany the most refined dishes. Herb-crusted veal medallions, Bresse poultry with truffles, king prawns and lemon thyme.



*The composition of the blend may evolve depending on the vintage.