



PREMIER CRU BRUT 75 cl

Également disponible en 20 cl, 37.5 cl, 150 cl, 300 cl

BLEND*

55%

Pinot Noir
Premier Cru

45%

Chardonnay
Premier Cru

From the first presses of the terroirs classified Premier Cru in the Montagne de Reims "Avenay-Val-d'Or, Bisseuil, Mutigny, Mareuil sur Aÿ, Tauxières-Mutry and Villers-Marmery", the Coteaux d'Épernay "Hautvillers and Pierry" and the Côte des Blancs "Grauves". 25% reserve wines.

VINIFICATION

Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Brut dosage of 8g/L.



AGEING

Aged in our cellars at a constant temperature of 12°C for 24 to 36 months.

TASTING NOTES

A rich, complex bouquet with a fresh attack. The Pinot Noir brings complexity, intensity and notes of red fruits. The Chardonnay gives elegance and length. Purity, generosity and perfect balance are the watchwords of this cuvée.

PERFECT PAIRINGS

This cuvée is perfect for oenophiles at receptions or dinners: sliced poultry, fresh mushroom risotto.

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