



2010 VINTAGE

Complexity and Harmony



Variety: 50% Chardonnay, 40% Pinot Noir and 10% Pinot Meunier

Crus: Le Breuil, Ludes, Avenay Val d'Or, Neuville sur Seine

Vinification: 1st alcoholic fermentation in thermoregulated vats and oak tanks followed by malolactic fermentation

Ageing: only of year 2010

Dosage: 4.0 g/L

Tasting:

- 👁️: golden yellow colour, with thin and plentiful bubbles and a delicate mousse
- 👃: powerful nose with notes of caramel and citrus fruits
- 👄: round and fresh mouth with flavours of peaches, brioche and summer citrus fruits.

Wine pairings: The wine is perfect for the aperitif, with oysters and shellfish.

References:

- M96
- Gault Millau : 88 "flowery and sour"
- M97
- Revue des Vins de France: "straight, full of power, attractive mouth, pears in syrup"
- Gault Millau: 88 "fruit associated with freshness, pure cuvée"
- M98
- Revue des Vins de France: "honey-flavoured aromas, partially aged in barrels"
- Decanter: 4* "Very Rich, full style"
- Cuisines et Vins de France: "Notes of dried fruits, nice length"
- M99
- Le monde 2: "golden dress, ripe nose, full-bodied"
- Revue des Vins de France: "strong and fresh"
- Guide Hachette 2014: it gets 1 star "round and fresh, and also slightly toasted".
- Bronze medal at the 2013 Féminale contest

