



PREMIER CRU BRUT

Intensity and Minerality



Variety: 40% Chardonnay 60% Pinot Noir

Crus: Avenay Val d'or, Ludes

Vinification: 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in vats and temperature-controlled tanks

Ageing: blending of two to three different harvests followed by a cellar ageing for about 3 years

Specificities: A wine coming from the Premier Cru Champagne certified parcels.

Dosage: 7.7 g/L

Tasting:

- 👁️: golden yellow colour and fine bubbles
- 👂: notes of apricot and dried fruits such as hazelnut, gingerbread, honey, and vanilla
- 👄: fresh and brioched mouth, with beautiful length.

Wine pairings: Champagne that is perfect for the aperitif and good with white meat meals.

References:

- Gault et Millau
- Gold medal at the 2014 Féminalise contest
- Guide Hachette 2018 : it gets 1 star

