



## TRADITION BRUT

*Suppleness and Roundness*



**Variety :** vast majority of Pinot Meunier

**Crus :** a blending of all of our available crus

**Vinification :** 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and blending with reserve wines stored in temperature-controlled vats.




**Ageing :** blending of two different harvests and ageing for 18 to 24 months

**Available capacity :** half-bottle and bottle

**Specificities :** also available in semi-dry

**Dosage :** 7.6 g/L  
Brut

### Tasting :

-  : light gold colour, thin and plentiful bubbles
-  : fresh nose of slightly toasted and candied citrus fruits
-  : superb and round mouth with aperitif suppleness

### Wine pairings :

With a fish dish, deli meat and a Norwegian plate

### References :

Decanter: 4\* "rich creamy, nose of floral apricot, fresh"  
Revue des Vins de France: "intense, evolved, supple and ample nose"  
2016 Decanter World Wine Awards: Bronze Medal  
Excellence Award at the 2017 Vinalies contest  
Guide Hachette 2018: 1 star

