



## MILLESIME 2012

*Power and Freshness*



**Variety** : 55% Chardonnay, 45% Pinot Noir

**Crus** : Avenay Val d'Or, Le Breuil, Ludes

**Vinification** : 1<sup>st</sup> alcoholic fermentation in thermoregulated vats and oak tanks followed by malolactic fermentation

**Ageing** : only of year 2012

**Dosage** : 4.5 g/L  
Extra Brut

**Tasting :**

- 👁️ : pale yellow colour, highlighting the delicacy of the line of bubbles
- 👂 : complex and discreet, then reveals notes of fruits and vanilla
- 👄 : a fresh and tense mouth revealing notes of summer fruits and a final with saline notes

**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

