



PREMIER CRU

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 36 to 48 months

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

Dosage : 5.1 g/L
Brut

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

