



MILLESIME 2016

Freshness and Harmony



Variety : 50% Chardonnay, 25% Pinot Noir, 25% Pinot Meunier

Crus : Reuil, Avenay Val d'Or, Montigny sous Chatillons, Le Breuil

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

Ageing : only of year 2016

Dosage : 4.4 g/L
Extra Brut

Tasting :

- 👁️ : Clear and sparkling pale gold coat, fine and delicate bubbles
- 👃 : fresh nose with floral aroma proposing a nice length
- 👄 : a fresh mouth revealing notes of white fruits, grapefruit and soft final notes

Wine pairings : Will fit with the aperitif and even during the meal, especially with White meat like veal blanquette, risotto, or a sole a la plancha.

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
- M09
- Revue des Vins de France : "D'une grande richesse, le bouquet est en plein épanouissement."
- Guide Dussert-Gerber 2021 : "une réussite, au nez subtil, suave en bouche."
- Marmiton : "Ce très bon Millésime frais et mûr, offre un épatant bouquet de fruits d'épices et une bouche charpentée, à la finale longue et minérale."
- Guide Véron 2021 : "Nez épanoui et envoûtant. Bouche d'une vitalité lumineuse."
- M12
- Guide Dussert Gerber 2022 "cuvée ample et délicieuse, très fine et bien charpentée"

