



TRADITION BRUT

Suppleness and Roundness

Variety : vast majority of Pinot Meunier

Crus : a blending of all of our available crus

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

Aging : 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 : 7.5 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 :

- Guia Melendo 22-23: "in the mouth, very enveloping and long"
- L'Epicurien 19: "Harmony and length."
- Femme Actuelle 18: "supple, charming, ideal companion of the meal."
- 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

