



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

Aging : 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 : 5.5 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. (marinated chicken skewers, truffled white pudding).

References :

- Gault Millau 24 (92/100) «The freshness estate in an intensely fruity mouth»
- Dussert-Gerber 2024: "a subtle and delicate mouth."
- Gault Millau 2023 (15,5/20): «balance and discretion take precedence»
- Guide Dussert-Gerber 2022 : « seductive, blanced nervoussness, lively and fine. »
- Revue des Vins de France : «a certain power while maintaining a fresh balance »
- Elle à Table : « quiet a surprise. Well balanced based on notes of hazelnuts and honey»
- Guide Hachette 2018 : it gets 1 star
- Gold medal at the 2014 Féminalise contest

