



MILLESIME 2019

Freshness and Delicacy



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

Crus : Le Breuil, Chatillon sur Marne

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

Aging : only of year 2019

Dosage : 4.6 g/L
Extra Brut

Tasting :

- 👁️ : Light yellow and sparkling dress, fine and delicate bubbles
- 👃 : fresh nose with notes of white flowers supported by aromas of peach and nectarine
- 👄 : a lively and balanced fresh mouth

Wine pairings : Excellent with an aperitif, on a lobster salad, fried scallops or on eggs meurette.

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 Féminalise contest
- M09
- Revue des Vins de France : "Of great richness, the bouquet is in full bloom."
- Guide Dussert-Gerber 2021 : "a success, subtle nose, smooth mouth."
- Marmiton : "This very good, fresh and ripe vintage, offers a stunning bouquet of spicy fruits and full mouth with a long and mineral finish."
- Guide Véron 2021 : "Nose full and bewitching. Mouth of a luminous vitality."
- M12
- Guide Dussert Gerber 2022 "ample and delicious champagne, very fine and well built"

