



A CRISPY & SMOOTH CHAMPAGNE

A subtle piercing taste which gives way to a beautiful round taste for this gourmet vintage wine with toasty and dried fruit flavors. A chic brown and gold packaging revealing the power of this genuine cuvée full of flavors and aromas.

The 2011 vintage is modelled on our Maison de Champagne.

TASTING

Look : The golden yellow color and the limpidity highlight the finesse of the bubbles.

Nose : Very pleasant. Gourmet notes of pears and white peaches. Aromas of white flowers with an acacia honey nuance.

Mouth : Stretched with freshness and acidity. A touch of white fruits, citrus and a tasting note of caramel. An Elegant and balanced wine with a mineral and long length.

CULINARY ALLIANCES

A Champagne as an aperitif for the Great Events.

Serve with foie gras or duck breast with cherries or simple gravy.

TECHNICAL CHARACTERISTICS & PACKAGING

- ★ Blending : 60% Pinot Noir, 40% Chardonnay
- ★ 100% from harvest 2011
- ★ Bottled in March 2012
- ★ Sugar : 9 g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Bottle (75 cl).

MEDALS & SELECTIONS
