



OUR HOUSE'S EMBLEMATIC CUVEE

Find the irresistible alliance between the fruitiness of Pinot Noir and the softness of Chardonnay. Its composition as well as its particularly fine bubble, obtained by a prolonged period of aging in cellar, make this a pleasant light Champagne which can be enjoyed at any time!

TASTING

Look : Light yellow color.
Nose : Pleasant, notes of candied citrus fruits, dried apricots and fruit paste with a spicy little touch.
Mouth : Ample with a nice length, notes of yellow fruits and dried fruits. Beautiful freshness and finesse. Sucrose in the final.

CULINARY ALLIANCES

Our cuvée TRADITION BRUT can be served as an aperitif and at parties with friends. The Champagne to serve anytime and anywhere !

TECHNICAL CHARACTERISTICS & PACKAGING

- ★ Blending : 80% Pinot Noir, 20% Chardonnay
- ★ 80% from harvest 2013 and 20% from Reserve Wine
- ★ Bottled in March 2014 (March 2015 for the Magnums)
- ★ Sugar : 9-11g / litre
- ★ Degree of alcohol : 12 % Vol.
- ★ Available in Half-Bottle (37.5 cl), Bottle (75 cl), Magnum (150 cl) & Jéroboam (300 cl).

MEDALS & SELECTIONS

