



Available in: 75cl bottle
and 150cl magnum

ELABORATION

Blend: Pinot Noir 50% and Chardonnay 50%.

Alcoholic fermentation: in 300 liter oak barrels
(from Champagne-Ardenne).

No malolactic fermentation.

Ageing: minimum 10 years.

Dosage: EXTRA-BRUT 5,5g/L (+/- 1g).

Limited numbered edition:
6 800 bottles and 920 magnums.

SNAPSHOT OF THE 2013 VINTAGE

The 2013 harvest began late at the end of September. During spring and flowering, the weather conditions were unpredictable, with significant precipitation, especially in the Côte des Bar region. However, the months of July and August were warm and dry, allowing the grapes to achieve beautiful ripeness.

The announcement of very fine vintage wines.

TASTING

Deep yellow Champagne, powerful and refined with aromas of ripe fruits and citrus (pink grapefruit and caramelized mirabelle plums). Subtle notes of toasted scents and shortcrust pastry. The palate is ample, fresh, and tense, finishing with a yuzu-like bitterness.

A truly outstanding wine for gastronomy.

Key aromas: ripe fruits, mirabelle, vanilla, yuzu.

Sensations: accomplished, matured, silky.

Food pairings: truffle scallops, crispy soft-shell crab, gratinated oysters, capon, mirabelle tart.

Advice: serve at 8-10°C.



Giftbox