

BRUT

When champagne is pure tradition



Vinification

Alcoholic fermentation : in thermo-regulated stainless steel vats

Malolactic fermentation : yes

Ageing : in thermo-regulated stainless steel vats

Blend

Chardonnay 35%

Pinot Meunier 50%

Pinot Noir 15%

Reserve wines 50%

Ageing in Bottle

36 months minimum on lees in cellars

Dosage

8 g sugar/litre

Final corking

Traditional stopper with 2 natural cork discs

Available content

Half-bottle 37.5 cl

Bottle 75 cl

Magnum 150 cl

Packaging

Box of 6 bottles

Can be mixed with the different cuvées

Box of 6 or 12 half-bottles

Box of 2 or 4 magnums

Tasting



Appearance

Golden straw yellow



Nose

1st nose : fresh fruit, citrus and bergamot

2nd nose : pastry notes, toast and fresh butter



Palate

Flavors in harmony with the aromas on the nose

Greedy, enveloping attack

Finish on candied citrus fruits (lemon) which contribute to the wine's length, freshness and power.



Food pairings

A great companion at any time

Ideal as an aperitif



Temperature service

Tasting between 7 and 10°C

Mapping

