



A treasure synonymous with family, transmission and know-how.



 between 8° & 10°C



BRUT PRESTIGE



Winemaking

Terroir : Montagne de Reims

Blend :
50% Pinot Noir
30% Chardonnay
20% Meunier

Dosage : 10 g/l



Tasting Notes

Colour : Pale yellow with golden highlights, bright and luminous.

Nose : The first nose is fresh, with aromas of white fruit (green apple, pear). The bouquet becomes more complex, with floral notes such as rose and peony.

Palate : A very structured, lively attack, with a full, harmonious mid-palate accompanied by hints of buttery notes. The finish is persistent and subtly mineral.



Pairing

As an aperitif or with a carpaccio of white fish.