

Millésime

COMPOSITION

Assemblage of a single cru with exceptional wines of a single year.

GRAPE SELECTION

Chardonnay 34 % – Pinot Noir 33 % – Pinot Meunier 33 %

TASTING NOTES

- **Appearance:** Luminous yet dense, with a pale golden colour and reflections of clear straw yellow.
- **Nose:** The nose expresses concentration with notes of ginger, pistachio and roasted hazelnut.
- **Palate:** The palate is soft and fresh and develops a lemon acidity.

FOOD PAIRING WITH CHAMPAGNE

It is a fully developed champagne whose velvet taste and depth will delight those who appreciate the finer things in life. Perfect fit for a filet of Saint-Pierre, seafood, fresh foie gras, confit of apple-onion-quince, or with a filet mignon of pork.

SERVICE

Serve at a temperature of 9 °C in a thin, curved glass.

PACKING

Bottle 750 ml

