



BRUT TRADITION

PREMIER CRU

THE TERROIR

From Dizy Hautvillers, Cumières, Premier Cru and AY Grand Cru (La Grande Vallée de la Marne), the soils are chalky and argillaceous –limestone.

ELABORATION

60% Chardonnay 35% Pinot Noir 5% Pinot Meunier

This wine is only elaborated with the first juice of the press. It ages with dregs during 25 months. Its dosage is 7gr/L .

TASTING

To the eyes: A pale golden yellow and luminous clear gold with golden hints. The bubbles are tiny and the effervescence is abundant.

To the nose: A fresh wine with initial notes of grapefruit and citrus aromas.

On the palate: Smooth and fresh easy to drink, round. Citrus notes which develop on white fruits such as pear.

FOOD PAIRING AND CELLAR MASTER'S NOTES

An easy-to-drink Champagne, perfect with friends, at aperitif, cocktail, weddings... It is a Champagne of conviviality by excellence at any occasion. It is balanced and fresh, elegant and charming.

Temperature 9°C/10°C
Consumption: now
To keep in cellars: 4 years

