

BRUT

PREMIER CRU



Vineyards

Champillon, Dizy, Hautvillers.

Blend

40 % Pinot Noir,
40 % Pinot Meunier
20 % Chardonnay

Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks.

Ageing

36 months on lees

Dosage

6 gr. / L.

Alcohol content

12,5 % vol.

Tasting

👁️ Strong and brilliant gold colour.

👃 Deep aromas in which fresh fruits dominate.

👄 Full bodied and pleasant freshness with stone fruits aromas.

When to taste it ?

Both to enhance your receptions or simply to have a drink...

Packing

From the Piccolo (20 cl.) to the Nebuchadnezzar (15 l.)

Permanent stock until the Methuselah, beyond only on request

