

The founding Cuvée of the new Giraud history, a symbol of a return to excellence and the origins of Champagne. Multi Vintage, a guardian of Champagne know-how and natural modernity, combines traditional craftsmanship and modern winemaking techniques while keeping in mind the period when the great families of Champagne built the region's history on the genius of its people and its wines.

Here is a unique lace built in the image of great perfumes, the perpetual reserve, gentle animal attraction. Salinity and warmth underline the meticulousness, harmony, and dexterity of MV.

The hand-embedded clip is a sign of its authenticity

## Données Techniques

80% Pinot Noir - 20% Chardonnay

Traditional Champagne blend, 2/3 of the year identified + 1/3 of perpetual reserve (since 1990)

Vinification and ageing in oak barrels for 1 year, 50% of which are new barrels

Aging of at least 4 years on lees

