

MILLÉSIME 2006  
BRUT  
PREMIER CRU



**The Truth of a Terroir,  
the Expression of a Winegrower**

**Blend**

100 % Chardonnay

**Terroir**

Premier Cru

**Vineyards**

Avize, Cramant and Avenay Val d'Or

**Dosage**

4.5g/l sugar

**Vinification**

Traditional pressing

Alcoholic and malolactic fermentations naturally present yeasts

Aging on lees for 6 to 8 months

Natural clarification

Aging on laths

This champagne is commercialised 12 months after disgorging so that its organoleptic characteristics can be optimal. It can therefore be consumed right away.

**Tasting**

Bright golden robe. The nose reveals aromas of pastry, biscuits and subtle verbena scents.

The palate's feel is frank, very pleasant, and confirms the olfactory impressions with creamy aromas, scents of lemon, caramel and crème brûlée. This vintage 2006 reveals the Chardonnay's natural charms.

**Food/wine pairing**

This champagne is perfect for all lovers of chardonnay and also for gourmets. It will be excellent with fishes like a pikeperch or a perch with a white butter sauce. For a special occasion, it will be perfect with a confit of poached foie gras served with an asparagus chutney.

**Ideal serving temperature**

Between 8°C and 12°C

**Available in**

Bottle (0.75l)

**Packaging**

6 bottles per case

**Mentions in guides and magazines**

- × Bronze medal at the Decanter World Wine Awards 2016
- × « Commended Champagne » at the International Wine Competition 2016
- × Mention in Gault&Millau's Champagnes Guide 2016 (15/20)
- × Mention in the Dussert-Gerber's Wines Guide 2016
- × Silver medal at the International Competition of the World's Best Chardonnays 2015