

CARTE D'OR
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

White wine from red grapes : 100 % Pinot Noir

Terroir

Premier Cru

Vineyards

Avenay Val d'Or and Mutigny

Dosage

6.5g/l sugar

Vinification

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 6 to 8 months

Natural clarification

Aging for 36 months

This champagne is sold 6 months after disgorging so that its organoleptic characteristics can be optimal. It can therefore be consumed right away.

Tasting

Golden robe with copper nuances. The nose reveals very ripe fruit aromas: apricot, quince and greengage, which evolve to cherry wine smells and walnut wine.

Fresh at first, the palate expresses notes of peach and mirabelle plum and develops final notes of dried fig and candied fruit.

This champagne reveals a pleasant freshness with a powerful and a generous personality.

Food/wine pairing

This champagne is perfect for your evening aperitifs. It can also accompany sweet and savoury duets such as a duck à l'orange or a pork tenderloin with caramelized pears.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l), Jéroboam (3l)

Packaging

6 bottles per case, Jéroboams are sold individually.

Mentions in guides and magazines

- × Commended medal at the International Wine Challenge 2016
- × Mention in Gault&Millau's Champagne Guide 2016 (15/20)
- × Mention in the Veron's Champagnes Guide 2016
- × Mention in the Dussert-Gerber Wines Guide 2016
- × Silver medal at the International Wine and Spirit Competition 2015
- × Silver medal at the International Wine Challenge 2016