

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

7,5 g/l sugar

Vinification

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 10 months

Natural clarification

Aging on laths for 6 years

This champagne is sold 6 months after disgorging

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 will be perfect for your evening aperitifs. It will also accompany sweet/savoury duets such as a poultry with prunes and almonds, lamb with figs and oranges or duck breast with pineapple. It will also be delicious with white meat grilled, roasted or lacquered.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l), Magnum (1,5l), Jéroboam (3l)

Packaging

6 Bottles per case, 1 or 3 Magnums per case. Jéroboams are sold individually.