

MILLÉSIME 2008
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

White wine from white grapes : 100 % Chardonnay

Terroir

Premier Cru

Vineyards

Avize, Cramant and Avenay Val d'Or

Dosage

6,6 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 9 years

This champagne is sold 6 months after disgorging

Tasting

Golden and bright robe. The nose reveals citrus aromas with nuances of verbena. Lively and generous, the palate confirms the olfactory impressions: subtle vegetal notes with scents of grapefruit and lemon.

Delicate honey aromas accompanied by dried fruits sublimate a remarkable finish.

Food/wine pairing

This champagne is perfect for all lovers of chardonnay and also for gourmets. It will perfectly accompany your aperitifs. During a meal, he will excel on a perch fillet or a bar grilled with a white butter sauce. For special occasions, it will be also delicious with a half-cooked or pan-fried foie gras.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l)

Packaging

6 bottles per case