



**BRUT  
GRAND CRU**

**Chardonnay and Pinot Noir  
Montagne de Reims vineyard classified Grand Cru  
Reserve wines aged in oak barrels  
Freshness great complexity  
Champagne for all occasions**



**COMPOSITION :**

- **Vineyard:** Montagne de Reims vineyard classified Grand Cru: South-East of Reims
- **Soil:** Chalk
- **Vineyard location:** Verzy - Mailly Champagne
- **Varietals:** 60% Pinot Noir et 40% Chardonnay

**WINEMAKING :**

Alcoholic fermentation in thermoregulated stainless steel vats and in oak barrels of 300 l. No malolactic fermentation

- **Blend:** 2/3 of wines of the year and 1/3 of reserve wines aged in oak barrels
- **Aging:** 5 years in bottles on the lees
- **Dosage :** Brut 9 g/l (+/- 1g) Shipping liquor made with a CUPERLY blend of Champagne wine and sugar cane

**TASTING :**

**Color:** yellow color showing fine bubbles which form a persistent and discreet foam.

**Nose:** very expressive and of great power, it exhales aromas of red fruit, brioche, vanilla.

**Palate:** Great Freshness (characteristic of a vinification without Malo-lactic fermentation), this complex wine and seductive is revealed under spicy notes of candied fruit, honey, truffle and brioche.



**90/100** Blind Tasting by Andreas LARSSON 2019  
**Gold Medal** Guide Gilbert et Gaillard 2015  
**Bronze Medal** Decanter World Wine Awards 2015

**GASTRONOMY:**

Its constant high quality make it one of the most recognized Champagne in its category, a Champagne for all occasions