



THE GRAPES

PINOT NOIR 55%, CHARDONNAY 35%,
PINOT MEUNIER 10%

PRODUCTION AREA

VALLÉE DE LA MARNE

SURFACE OF THE VINEYARD

1,5 HA

ALTITUDE OF THE VINEYARD

60 -100 ABOVE THE SEA LEVEL

TYPE OF SOIL

WHITE CHALK UNDER A THIN CLAYEY LAY,
DEPENDING ON PARCELS

TRAINING SYSTEM

PERMANENT CORDON FOR PINOT NOIR
AND PINOT MEUNIER AND CHABLIS FOR
CHARDONNAY

PRODUCER CATEGORY

VIGNERON



VINIFICATION

7 years on its yeasts with cork.

Dry Extract 4 gr/l

THE WINE

This champagne is elegant, tense, vertical and very fresh. It has spicy notes of anise and herbs.

Complex, serious and strict. The taste is enchanting with a complex and fine perlage.