



GRAPES

BLEND OF PINOT NOIR 20%,
CHARDONNAY 80%

PRODUCTION AREA

MONTAGNE DE REIMS

SURFACE OF THE VINEYARD

11 HA

ALTITUDE OF THE VINEYARD

60 -100 METRES 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



THE GRAPES

Selected grapes of 60 years from the eldest parcel ("Les
Blanches Voies")

VINIFICATION

Fermentation in 228lt barriques for the "coer" of the cuvée
(about 1.400 lt out of 2.050)

6 years on yeasts

Malolactic fermentation not carried out

Dry extract: 7 g/l

THE WINE

The wine has a straw-yellow color and a delicate and
persistent mousse.

It has notes of hazelnut and croissant on the nose. After
a few minutes, scents of vanilla and dried fruit blend to
the notes of lemon. The aroma is elegant and powerful,
which indicates a wine of great complexity and harmony.
The taste is lively with a fine effervescence.

At the taste, the wine has notes of butter, crème brûlée and
spices. It is generous and fresh.

After a few minutes of tasting, the wine complexity gives us
an explosion of flavors.