



GRAPES

CHARDONNAY 70%, PINOT NOIR 30%

PREMIER CRU

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 GRAPE

Grapes of lieu-dit 'Les Hautes Grèves' of 35 years

VINIFICATION

Fermentation in big barrel

Malolactic fermentation not carried out

50% vintage wines and 50% vin de réserve from 2 years
older

At least 2 years on yeasts

Dry extract: 8 g/l

THE WINE

The wine has a straw-yellow color with green tints. The
mousse is pleasant and long lasting.

On the nose, it has notes of white flowers, citrus, fresh
butter and cream.

The wine reveals unexpected spicy aromas of ginger.

The taste is lively with a delicate effervescence. The
frank vinosity of the wine (round and alcoholic) gives an
impression of strength and power.

The wine appears both wide and tight. The finishing is
clean, slightly mineral and long.