



The tiny bubbles enhance all the freshness, finesse and elegance of this non-vintage champagne made entirely of Chardonnay from Grand Cru vineyards in La Côte des Blancs. Light and ethereal with delightful citrus notes that are particularly marked on the finish. A perfect aperitif wine.



Region

Côte des Blancs

Blend

100 % Chardonnay

Average age of vines

35 years

Density of planting

7,500 vines/hectare

Terroirs

Oiry, Chouilly, Oger, Cramant, Le Mesnil sur Oger

Reserve wines

between 30 and 45 % depending on the year

Vinification

- Manual harvesting + differentiated pressing
- Debouillage of cool must
- Alcoholic fermentation in temperature-controlled vats
- Malolactic fermentation completed
- 6 months maturation in stainless steel vats
- Cold stabilisation at -4°C
- Clay filtration

Bottled

February 2014

Ageing

between 22 and 36 months

Disgorging

a minimum of 3 months before sale

Dosage

6 g/litre - Brut

Annual production

30,000 bottles

Also available in half bottles, magnums and jeroboams

