

VOLUME 01 – LE BRUT

The champagne for friendly social gatherings

Pure bubbles for a delicious and crisp taste.

The perfect wine to introduce you to our signature: Elegance.

Fruity and delicious, it is the natural expression of our terroirs: fullness, richness and finesse.

BLEND

64% Meunier

3% Pinot Noir

33% Chardonnay

with reserve wines : 5% 2008/ 2% 2009/ 21% 2010/ 7% 2011/ 7% 2012

DOSAGE:

12gr +/- 2gr

Notes on the liqueur de dosage: Special liqueur based on a 100% Chardonnay blend, carefully aged in vats for several years (2 to 3 years on average). Use of beet sugar, since cane sugar did not give us any convincing results during our liqueur tests.

AGEING: 36 months

TASTING NOTES

FRESH AND FRUITY

The shiny golden yellow colour, dotted with sparkles and tiny energetic bubbles.

The expressive and delicate nose mingles deliciously with notes of yellow fruits and mirabelle plums giving way to a taut, refreshing and earthy taste, balanced by hints of fresh apricot and mandarin orange.

FOOD AND WINE PAIRINGS

THE PERFECT APERITIF WINE

Fruit toasts

Foie gras pops

Foie gras and grilled hazelnut macarons

Mini duck and mirabelle plum skewers

