

VOLUME 07 – LE MILLÉSIMÉ

The memory of time

The exclusive wine from a sensational harvest.
A feeling of discovery, as if in front of a masterpiece.
Precision, patina and expressiveness.
The perfect wine for those special, heart-warming occasions.

BLEND

72% Meunier
1% Pinot Noir
27% Chardonnay

DOSAGE:

10 gr +/- 2 gr

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: Vintage 2008

TASTING NOTES

MATURITY AND PERSISTENCE

The sparkling golden colour emphasises the tiny bubbles of this cuvée, forming a beautiful string of beads. The nose is expressive and elegant, featuring hints of hazelnut and yellow flesh fruits, coated with syrup and flowery honey. The palate is fleshy, crisp, at its finest, with balanced and long lasting aromas, underlined by a suitable dosage.

FOOD AND WINE PAIRINGS

THE PERFECT CHAMPAGNE FOR A GOURMET MEAL

Veal sweetbreads in puff pastry with chanterelle mushrooms
Grenadine of veal and hazelnut espuma
Semi-ripened Comté cheese