

Brut Tradition

COMPOSITION

51% Pinot Meunier & Pinot Noir • 49 % Chardonnay

Harvest 2017, blended with 49 % of Reserve Wines

Fermentation in stainless steel tanks, Malo Lactic

Fermentation partially stopped

Dosage : 6 g/L of sugar

33 000 bottles per year

TASTING NOTES

Sight

A straw yellow colour, supported by a fine and persistent foam.

Nose

A nose both fresh and fruity, where gourmand notes of yellow fruit are expressed (vine peach, Mirabelle-plum)

Palate

A fresh and delicate attack on the palate, we find the gourmand notes previously perceived on the nose. The tasting of this wine ends with purity and minerality.

HOW TO ENJOY IT

A fine and fruity cuvée for any occasion. This cuvée is ideal for weddings as well as receptions with friends and family. Flexible and gourmand, it goes well with many dishes such as petits fours, and desserts (apple pie).

AWARDS

Our Champagne has been served in 2018 in business class of Japan Airlines

Wine Spectator

Edition 30/11/19
89/100

Champagne
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