

Fruity, fresh & refined



- ◆ 33%* of Chardonnay
- ◆ 44%* of Pinot Noir including 16% red wine
- ◆ 23%* of Pinot Meunier
- Including 25% to 35% of reserve wines
- ◆ Dosage: 9 to 10 g/l

WINEMAKING:

- Alcoholic fermentation in temperaturecontrolled tanks
- Malolactic fermentation
- Maturation: at least 3 years on the lees in bottles
- Bottle time in the cellar after dosage: at least 3 months after disgorging

*(+/-5pt)

COMMENTS:

Nose:

Fresh with lovely delicate fruity notes recalling yellow peach, raspberry and redcurrant along with floral notes reminiscent of elderflower.

<u>Palate</u>:

Lively and fruity with a juicy, fleshy edge of fresh fruits and raspberry. Great length with minerality and lovely crisp characters on the finish.

SENSATIONS

Crisp

Mellow

Satisfying

Fresh

Soft pink

Occasions

Brunch

Reunions

Aperitif

Saint-Valentine's

WITH FOOD

Rack of lamb

Sushi

Crayfish

Quails eggs

Awards































◆ Serving temperature: 8 à 10°C