

A treasure synonymous with family, transmission and know-how.



 between 8° & 10°C



PREMIER CRU



Winemaking

Terroir: Montagne de Reims

Blend:

80% Pinot Noir
20% Chardonnay

Dosage: 10 g/l



Tasting Notes

Colour: A pale gold colour with hints of gold.

Nose: The first impression is full of elegance and finesse. It is dominated by aromas of candied citrus fruit (yuzu, caviar lemon) followed by notes of brioche and toast.

Palate: An attack combining acidity and roundness. The structure is powerful, with fruity notes (mirabelle plum, vine peach) and bitter notes through which the Chardonnay expresses itself.



Pairing

As an aperitif or with red tuna tataki, sesame oil and soy sauce.