

Collection
A R C A N E S

n° 5

This Champagne that is produced in limited quantity, coming from specific plots and aged for over 10 years, reflect all the complexity and richness of champagne.

TERROIRS - BLENDING

Terroirs: Gland - Vertus - Villeneuve - Fossoy - Mont-Saint-Père.
Sustainable viticulture (HVE3 et VDC)
Blending of 60% Pinot Noir, 20% Chardonnay and 20% Pinot Meunier.

ÉLABORATION

Manuel harvest.
Alcoholic fermentation in thermoregulated stainless steel vats and 35Hl casks.
Malolactic fermentation.
Harvest 2009. Cellared in 2010.
Disgorgement: exact date on label.
Dosage: 8.5 g/l.

TASTING NOTES

Hue: Very fine bubbles, this champagne is a beautiful aged gold hue.
Nose: Powerful character as an expression of the beautiful maturity of this champagne. Notes of gingerbread are followed by a delicate melliferous register.
Palate: Generous palate that allows this champagne to fully express its character. Finishes on note of white fruits.

