

Collection
ALLIANCES

N°16

Discover my 16th blend, fruit of my 68 plots, composed of 40% reserve wines. A fresh, balanced and generous champagne.

TERROIRS - BLENDING

Terroirs: Fossoy - Vertus - Villeneuve - Troissy - Gland - Mont-Saint-Père.

Sustainable viticulture (HVE3 et VDC)

Blending of 60% Pinot Meunier, 20% Chardonnay and 20% Pinot Noir, including 40% reserve wines from the 3 previous years.

ELABORATION

Manuel harvest.

Alcoholic fermentation in thermoregulated stainless steel vats and 35Hl casks.

Malolactic fermentation.

Harvest base 2015. Cellared in 2016. Elevation 36 months.

Disgorgement: exact date on label.

Dosage: 6.5 g/l.

TASTING NOTES

Hue: Nice lively bubbles with a beautiful length. Beautiful golden hue with perfect clarity.

Nose: Elegant and delicate, Alliances N°16 opens on notes of mature yellow fruit and finishes on slightly roasted flavours.

Palate: Appreciated for its spontaneity, the palate reveals an elegant and balanced maturity, that ends on a touch of candied citrus fruits.

