

Collection  
**A N C R A G E S**

Premier Cru

Discover the typicity of my Premier Cru classified plots through this champagne that combines the liveliness of Chardonnay with a structured Pinot Noir.

TERROIRS - BLENDING

Terroirs: Vertus - Villeneuve.

Sustainable viticulture (HVE3 et VDC)

Blending of 60% Chardonnay and 40% Pinot Noir, including 30% reserve wines of the 2 previous years.

ELABORATION

Manuel harvest.

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

Malolactic fermentation.

Harvest base 2014. Cellared in 2016. Elevage 36 months.

Disgorgement: exact date on label.

Dosage: 6.5 g/l.

TASTING NOTES

Hue: Vibrant bubbles on this yellow champagne with amber reflections.

Nose: Delicate with a nice minerality. The generous aroma of shortcrust pastry is balanced by notes of yellow fruits.

Palate: Smooth with a superb exuberance. The flavour of yellow fruit perceived at the nose can be appreciated. Very fresh with a subtle salinity.

