

CUVÉE HÉRITAGE BRUT MILLESIMÉE

60 % Chardonnay, 40 % Pinot Noir.

VINE-GROWING

- Average age of the vines: 30 years.
- Terroir: Aube, the southernmost part of the Champagne region. Clayey limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with an oceanic influence.
- Planting density: 8650 vines/ha.
- Yield: about 10,500 kg/ha or 62 Hl/ha.
- Vineyard management: integrated pest management with streamlined phytosanitary treatments, manual trellising and regular ploughing, which means our estate is certified HVE (Haute Valeur Environnementale - high environmental value) level 3.
- Strictly manual harvesting.

WINE-MAKING

- Pressing of whole bunches of grapes using pneumatic presses.
- This range is produced only from the first and very best juices of the pressing process called "jus de cuvée".
- Alcoholic and malolactic fermentations in thermo-regulated stainless steel tanks.
- This cuvée, made during exceptional years, is composed of only one year (vintage).
- Ageing for 48 months minimum on slats after bottling.
- Dosage at disgorging 8g/l.
- Bottles are marketed after a minimum of 12 weeks of disgorging.
- Serve chilled but not iced, i.e. 7°C.
- Available in bottles and magnums, boxes of 6 Prestige bottles or 3 for magnums.

TASTING

COLOUR

Intense bubbles, persistent sparkle, intense yellow colour with some golden hints.

NOSE

Reflecting the great years during which nature was so generous, this cuvée always astonishes with its youthful spirit and its sparkling notes of mandarin. On the nose, this vintage wine gives a beautiful sensation of fullness, plumpness and potency. The aromatic complexity is omnipresent with notes of bergamot, salted butter, spices, hazelnuts, gingerbread and yellow fruits such as peach and mirabelle plum.



COMPLEXITY

MINERALITY

STRUCTURE

POTENCY

PALATE

From the very first sip, the gentle bubbles give way to hints of hazelnut and acacia blossom followed by hints of lily. With a fine and velvety foam in abundance, its balance and structure make this champagne seductive thanks to its personality alone, with no artifice. Matured in the privacy of our cellar, this gem is dedicated to lovers of pure sensations. Here nothing is hidden, the fruit and the terroir are given free reign to find their full expression. A special wine best enjoyed as an aperitif in addition to an accompaniment to a gourmet meal comprising shellfish, fish or filet mignon.

