

PREMIUM RESERVE BRUT PREMIER CRU

Winemaking

Blend*

75% Pinot Noir, 25% Chardonnay. From the first presses of the Premier Cru terroirs of the Montagne de Reims « Mutigny, Mareuil sur Ay, Bisseuil, Ludes, Trépail and Tauxières », the Coteaux d'Epernay « Hautvillers, Pierry » and the Côte des Blancs « Grauves ». 25 % reserve wines.

Vinification

Picked by hand, pressed near to the parcel and fermented in small thermo-regulated stainless-steel vats. A work of precision, to preserve primary aromas, and the imprint of the terroir. Moderate dosage of 8 g/l to preserve the freshness, complexity and balance of flavours.

Ageing

Aged in the obscurity of our traditional cellars, at a constant temperature of 12° for 24 to 36 months.

Tasting Note

Aspect

A beautiful golden robe, with persistent mousse and a delicate chain of bubbles.

Nose

Rich and complex nose of apple, pear, lemon and a delicately floral touch.

Palate

Incredibly fresh, with the Pinot Noir imparting complexity, power and red fruit. The Chardonnay offers elegance and length. Purity and generosity in perfect equilibrium are the essence of this cuvee.

Food/Wine Pairings

* The composition of the blend may evolve depending on the vintage.





Awards 2015-2017



Sparkling Wine of the year 2017 CWSA Gold Medal International Wine Awards Double Gold Medal CWSA Gold Medal Berliner Wein Trophy Gold Medal Catavinum Gold Medal Gilbert & Gaillard Silver Medal Vinalies Internationales Silver Medal Decanter Asie Silver Medal Mundus Vini Silver Medal IWC

2016

Double Gold Medal WSWA Gold Medal Berliner Wein Trophy Gold Medal SMV Canada Silver Medal Japan Wine Challenge Gold Medal Concours International de Lyon Gold Medal CWSA Gold Medal CWWSC Gold Medal Gilbert & Gaillard Silver Medal IWSC Silver Medal Mundus Vini

2015

Gold Medal au Guide Gilbert et Gaillard Gold Medal CWSA Silver Medal IWC Silver Medal Vinalies Internationales Silver Medal Concours Mondial de Bruxelles Silver Medal Vinalies Internationales « 1000 Vins du Monde 2015»







ALCOHOL CAN DAMAGE YOUR HEATH - DRINK SENSIBLY