



Product Information

Area : Champagne
Wine style : Sparkling
Varietal : Pinot Noir, Chardonnay
Style : Dry

Description

A SUBTLE BALANCE BETWEEN INTENSITY AND DELICACY.
A SUBLIME ROBE WITH GLEAMS OF A PINK DIAMOND.

Tasting notes

The bright shimmery robe is a pure, refined pink highlighted by yellow and coppery undertones. The effervescence is nicely present with fine, lively bubbles.

The bouquet recalls rose petals, a compote of ripe sugary fruits (peach, Mirabelle, figs). Almond and dried fruit aromas appear upon warming.

The fresh and gentle palate combines spices such as cinnamon, pink peppercorns, candied citrus fruits (orange) and slight smoky tones. The flavors are extremely subtle, none overpowering the others. The wine's beautiful structure asserts itself with slightly tannic and chalky notes.

The long and delicate finish is sustained by invigorating freshness.

Suggested pairings This elegant and refined Champagne and its typical character will work superbly with scallops or a farm guinea fowl pastilla, not to mention most red berry desserts.

Grape variety Chardonnay 38%, Pinot Noir 62% (including 10% vinified as red)

Terroir/Vinification

Terroir The year's climate was chaotic and brought on the greatest hopes as well as the worst fears! The harvest started early with diverse levels of maturity. Nature was more clement towards the end of August and the beginning of September, which allowed for the harvest of gorgeous grapes, especially among those who made the decision to wait before picking. The "vins clairs" that best express the year's richness and potential were selected: Grands and Premiers Crus of Pinot noir (Mailly, Vertus, Cumières) and Chardonnay (Oger, Avize, le Mesnil sur Oger) as well as, for the red, Pinot noir...

Accolades

Wine Enthusiast 93 Points!