CUVEE MILLESIME



HISTORY

Too long forgotten in a region where the Pinot Noir is king, the chardonnays so atypical of our plots deserved to have their vintage too.

GRAPE VARIETIES

90% Chardonnay and 10% Pinot Noir.

APPEARANCE

Pale gold, almost crystal clear, you will admire the finesse of its bubbles.

AROMA

Chardonnays spread perfumes, lime and

PALATE

On the attack, its freshness and liveliness welcome you, before the roundness of the Pinot Noir comes to enrich the whole.

SERVICE

An aperitif champagne that will delight your guests. It will accompany your appetizers, sushi or sashimi, shellfish and seafood. At dinner, its finesse will enhance a sea bream or a St Pierre.

TECHNICAL CHARACTERISTICS

Vintage 2014

Dosage: 7 g/l

Ageing : 3 ans minimum

Disgorging date :

Engraved on the bottom of the bottle: