
Cuvée du 3e Millénaire Chardonnay BRUT 1ER CRU

Elegance of the years



Made exclusively from Chardonnay from old vines over 45 years old, it brings out an elegant freshness with full aromas of ripe citrus fruit and light brioche notes.

These numbered bottles are available on reservation.

BLEND	100% Chardonnay
TERROIR	Vines are 45 years old on average Chalky soils 1er Cru, terroir of Avenay Val d'Or
VINIFICATION	Manual harvesting Vinification in enamelled steel tanks Light cold filtration
AGEING	Tirage 2019 Maturation on lees in the cellar: 53 months
DOSAGE	6 g/l
ALCOHOL %	12,5%



Eye: The effervescence is rich and sustained. Fine, uninterrupted bubbles suggest a constant, well-balanced wine.

Intense, brilliant gold color.



Mouth : The palate is complete with great freshness and the aromas expressed on the nose.

Excellent length supported by a rare elegance of acidity and a thirst-quenching finish.



Nose: The nose is straightforward, revealing in turn fresh lemony and confit aromatics.

It gives off lovely floral notes to finish with lightly brioche and toasted aromas.



Tasting : A wine that will delight lovers of great champagnes. A unique blanc de blanc which, thanks to the work of many years, combines an aromatic panel with a unique freshness.

Serving temperature: 10°.