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## Cuvée du 3e Millénaire BRUT 1ER CRU

### The strength of years

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Made exclusively from Pinot Noir from old vines over 45 years old.

It exhales a beautiful maturity with aromas of dried fruits and gingerbread.  
An excellent wine for meals and evenings for those who love aromas.  
These numbered bottles are available on reservation.



<b>BLEND</b>	100% Pinot Noir
<b>TERROIR</b>	Vines are 45 years old on average Chalky soils 1er Cru, terroir of Avenay Val d'Or
<b>VINIFICATION</b>	Manual harvesting Vinification in enamelled steel tanks Light cold filtration
<b>AGEING</b>	Tirage 2011 Maturation on lees in the cellar: 149 months
<b>DOSAGE</b>	6 g/l
<b>ALCOHOL %</b>	12,5%



**Eye** : The effervescence is lively after a service producing a beautiful fine foam. The string of fine bubbles is thin and persistent. The robe is old gold and brilliant.



**Nose** : The nose is direct, instantaneous, it expresses a beautiful maturity. It releases vegetal and floral notes but also gingerbread, candied fruit and vanilla.



**Mouth** : The mouth is smooth with a nice matter and a pleasant expression of maturity. A beautiful length in mouth with a light noble bitterness and a thirst-quenching finish.



**Tasting** : An excellent wine for meals. For those who love aromas, an embellishing companion for a magnificent evening in front of the fireplace..

Serving temperature : 10°.