

BRUT CUVÉE CLOVIS 1ER CRU

Maturity and Freshness



A cuvée that will seduce you with its double alliance, power and finesse, maturity and freshness. A cuvée for every moment, from the aperitif to the meal.

This rare bottle is dedicated to Clovis, the King of the Franks.

BLEND	20% Chardonnay / 80% Pinot Noir
TERROIR	Vines are 35 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	Maturation on lees in the cellar: 3-4 years Aged «sur latte» for a minimum of 24 months
DOSAGE	7 g/l
ALCOHOL %	12,5%



EYE : The effervescence is lively and produces a train of very fine bubbles that feed a thin cordon. The robe, of old gold shade, is shimmering. The wine is crystal clear.



NOSE : The first nose expresses a pleasant maturity. Aromas of dried fruits and cookie mingle with notes of yellow fruits slightly candied. In the finish a touch of mirabelle plum spirit.



MOUTH : The attack in mouth surprises by its freshness and its fresh fruitiness. The mouth is ample and generous, it translates a good maturity. A perfect alliance of power and aromatic finesse. The finish is long and remarkably supple.



TASTING : A cuvée that will seduce you with its double alliance, power and finesse, maturity and freshness. A wine for all moments, from the aperitif to the meal.

Serving temperature : 8°/9°.