

---

## BRUT CUVÉE SPECIALE 1ER CRU

*Richness and Finesse*

---



Perfect for the aperitif, because it opens the appetite, it will be able to remain on the table, because its power and its elegance will allow to carry out innumerable pairings during the meal.

<b>BLEND</b>	20% Chardonnay / 80% Pinot Noir
<b>TERROIR</b>	Vines are 35 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>	Maturation on lees in the cellar: 3 years
<b>DOSAGE</b>	7 g/l
<b>ALCOHOL %</b>	12,5%



**EYE** : During the first service, a creamy foam forms in the glass. The second serving triggers a lively effervescence of very fine bubbles that form a fine and persistent cordon. The color is brilliant and of a beautiful gold with canary reflections.  
The wine has an excellent limpidity.



**MOUTH** : The palate is in line with the nose with a beautiful balance and great elegance. It is round and supple with the presence that characterizes successful blends.

A great length in the mouth which provokes an irresistible desire to take another sip.



**NOSE** : The great power of the first nose is the fruit of the Pinot Noir by its racy and elegant aspect. The freshness expresses itself with fresh citrus aromas, notably notes of lime.

Then notes of gingerbread with a touch of honey are revealed.



**TASTING** : Perfect for the aperitif, because it opens the appetite, it will be able to remain on the table, because its power and its elegance will allow to carry out innumerable pairings during the meal.

Serving temperature : 8°/9°.