
BRUT TRADITION 1ER CRU

Finesse and Freshness



The blend, 50% Pinot Noir and 50% Chardonnay, makes a wine that is both lively and aromatic.

A beautiful brut, ripe and ready to be consumed as an aperitif.

BLEND	50% Chardonnay / 50% 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: 2-3 years
DOSAGE	6 g/l
ALCOHOL %	12,5%



Eye : The foam is abundant and the active effervescence produces a string of fine bubbles against the glass. The color is bright gold.
The wine is limpid and brilliant.



Mouth : The attack in mouth is supple and lively at the same time. This duality is confirmed with a balance between maturity and residual freshness. The finish has notes of morello cherry in brandy.



Nose : The first nose expresses a beautiful maturity with aromas of dried fruits underlined by a touch of biscuit. When aired, notes of yellow fruits where apricot dominates.
In the finish, a touch of acidulous lemon candy.



Tasting : A brut which will seduce the amateurs of wines with perfect maturity and preserving a pleasant freshness.

Serving temperature : 8°/9°.