

Le Don de la Mer BRUT 1ER CRU

Aged by the waves and time in our cellars

The most emblematic cuvée of Champagne Gaston Révolte. Aged in the cellar and then in the ocean, the bottle is naturally covered in shells and coral. Its unique ageing makes it an outstanding vintage. A fantastic sensory experience for a champagne like no other.

These bottles are only available on allocation.



BLEND	Pinot Noir / 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 Between 10 and 12 months in the Atlantic Ocean Light cold filtration
AGEING	Maturation on lees in the cellar: 3 years
DOSAGE	6,5 g/l
ALCOHOL %	12,5%



Eye : The foam is abundant and fine when served. Active effervescence. The color is luminous, bright gold. The wine is bright and limpid.



Nose : The nose expresses a pleasant maturity and reveals aromas of white fruits.

Generous with a delicate spicy note.



Mouth : Its attack on the palate is surprisingly lively and fresh.

It reveals light spices with subtle iodine notes. Its structure is ample and creamy.



Tasting : A cuvée that cannot be compared due to its unique ageing process. A spectacular visual and gustatory discovery.

Serving temperature : 10°.