

Cuvée du 3e Millénaire BRUT 1ER CRU

The strength of years

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.



BLEND	100% Pinot Noir
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 Light cold filtration
AGEING	Maturation on lees in the cellar: 10 years
DOSAGE	6 g/l
ALCOHOL %	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°.