

Country
France

Region
Champagne

Grape varieties

15 different wines were selected for the blend, mainly from Bouzy, Les Riceys, Trépail, Montgueux, Montagne de Reims and Mont de Berru: a third from 2010, plus two equal thirds from 2009 and 2008, each aged for a year in oak barrique.

55% Pinot Noir
17% Chardonnay
28% Pinot Meunier

Technical analysis
ABV%: 12.5%
Dosage: 8 g/l



Winemaking

A rare cuvee of which only 3 500 bottles were produced , and a selection of several remarkable vintages each chosen from amongst the best villages. Barrique aging for the majority of the blend, Limited addition of sugar with the yeast at bottling to produce a very fine, gentle effervescence. 5 years' ageing on lees. Disgorging at least 6 months before release.

Tasting note

A delicately spicy, vanilla, toasty lift on the nose from the oak with minty undertones. Citrus notes on the palate with subtle oak notes which compliment stone fruit flavours of mirabelle and apricot. A Champagne of finesse and elegance with soft toasty notes which add to the highly distinctive finish.

Awards

94 Points - Wine Enthusiast 2020