

DIAPASON

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« A beautiful wine, very brilliant and straightforward with a juicy greediness. »

COMPOSITION

33 % made with Meunier

33 % made with Pinot Noir

33 % made with Chardonnay

70 % with Vintage 2021 + 30 % with reserve wine

Brut – 7g/l

MUSIC OF THE TERROIR

Terroir : Écueil - Montagne de Reims - 5.5 hectares.

Classification : Premier Cru.

Soils : Clay, Limestone, Loam and Sand.

Pruning : Cordon de Royat and Chablis.

Certifications : HVE and VDC (High Environmental Value and Sustainable Viticulture in Champagne) since 2021.

- Traceability to the plot from bottling.
- Check of maturity and picking by hand.
- Pneumatic press.
- Fermentations and chilling are made in stainless-steel vats.
- Blending of the wines and filtration are made before bottling.
- Ages in bottle and on the lies.

INTERPRETATION

THE EYE - A lovely golden-yellow hue, with a fine and delicate mousse and a persistent effervescence.

THE NOSE - Expressive fruit aromas, especially yellow fruits such as mirabelle plum and apricot, with discreet notes of development adding complexity.

THE PALATE - Bright acidity on the palate, reflecting the fruity aromas perceived on the nose. Spicy and delicately peppery, with a hint of piquancy. A lingering finish supported by a pleasant freshness.

FLAVOURS RECITAL

During the meal and at the aperitif.

Harmonious pairing - Fruit pie, white fish with lemon cream, soft cheese.

Best wine and food pairing - Chocolate mousse.

BOTTLE SIZES

Half bottle - 37,5 cl

Bottle - 75 cl

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