

**Country**

France

**Region**

Champagne

**Grape varieties**

40 % Chardonnay 20 % Pinot Noir 40 % Pinot  
Meunier including 20 % of reserve wine

**Technical analysis**

ABV%: 12.5%  
Dosage : 8 g/l  
Année de tirage : 2012

**UPC**

3257941001109



**Winemaking**

Very traditional Champagne process followed  
by 6 years aging on the lees.

**Tasting note**

On the nose there are toasty notes from the  
Chardonnay with spicy overtones of thyme,  
bay leaf and hints of white tobacco and dried  
flowers. Warm praline flavors and toasted,  
grilled notes of gingerbread, almond, hazelnut  
are balanced by fruit notes of peach and ripe  
apricots. The freshness on the palate comes  
from the Chardonnay in the blend and this  
brings elegance to the finished wine.

**Awards**

90 Points - Wine Enthusiast 2020  
Gold - Sommelier Wine Awards 2019  
Gold - Mundus Vini Summer 2018