

### **Country**

France

### **Region**

Champagne

### **Grape varieties**

40 % Chardonnay 15 % Pinot Noir  
45 % Pinot Meunier 12 % Pinot made as red  
wine including 20 % of reserve wine

### **Technical analysis**

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

### **UPC**

3257941000027



### **Winemaking**

Very traditional Champagne process followed  
by 4 years aging on the lees.

### **Tasting note**

A gentle pink color with salmon notes.  
A fine elegant nose with ripe black cherry fruit  
supported by lightly toasted notes.  
In the mouth the flavors are full and well  
rounded, with aromas of red fruit. Light, minty  
notes with hints of grilled almond that  
compliment the palate. The crisp finish gives  
the whole wine a fresh, clean lift.

### **Awards**

Gold - Champagne & Sparkling Wine World  
Championships 2019  
Gold - Mundus Vini Spring 2018