

**Country**

France

**Region**

Champagne

**Grape varieties**

70% Pinot Noir, 30% Chardonnay

**Technical analysis**

ABV: 12.5%

Dosage : 8 g/l

**UPC**

3423620026101



**Winemaking**

The grapes were harvested entirely by hand, with direct pressing by 8000kg membrane press. Followed by malolactic fermentation in stainless steel tanks. A minimum of 24 months aging before disgorgement.

**Tasting note**

Beautiful clear. Nose of ripe white fruits with a pear in syrup note. The palate is soft and rounded and offers up a pleasant crisp fruit aromas. This is an easy-drinking user-friendly Champagne for an aperitif with friends.