

MILLÉSIME 2006
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

White wine from white grapes : 100 % Chardonnay

Terroir

Premier Cru

Vineyards

Avize, Cramant and Avenay Val d'Or

Dosage

5,2 g/l sugar

Vinification

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 10 months

Natural clarification

Aging on laths for 9 years

This champagne is sold 6 months after disgorging

Tasting

Bright golden robe. The nose reveals notes of undergrowth, gingerbread and candied fruit. The palate, which confirms the olfactory characteristics, is creamy and rich, with aromas of quince paste, honey and nuts.

This intense and refined Millésime, expresses the beautiful evolution of Chardonnay

Food/wine pairing

This champagne is perfect for all lovers of chardonnay and also for gourmets. It will accompany an old Comté or a refined cheese of Holland. It will be excellent with fishes like a pikeperch or a perch with a white butter sauce. For a special occasion, it will be perfect with a confit of poached foie gras served with an asparagus chutney.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l)

Packaging

6 bottles per case