

MILLÉSIME 2009
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

Blend of 50 % Chardonnay and 50 % Pinot Noir

Terroir

Premier Cru

Vineyards

Avize, Cramant (Grand Cru), Avenay Val d'Or and Mutigny (Premier Cru)

Dosage

5,9 g/l sugar

Vinification

Manual harvest in September 2009

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 11 months

Natural clarification

Aging on laths for 9,5 years

Disgorging in July 2020

Tasting

Golden robe with old gold glints.

The nose offers scents of honey, dry fruits and orange bark.

The palate is lively and generous at the same time : the palate confirms the olfactory impressions : subtle vegetal notes with scents of grapefruit and lemon. Delicate aromas of butter, brioche, hazelnut and roasted almond sublimate a remarkable finish.

Food/wine pairing

This vintage 2009, with its high expression, will excel on a flaky meat or a poultry in cream. For special occasions, it will be also delicious with a half-cooked or pan-fried foie gras. It will also perfectly accompany your aperitifs.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l)

Packaging

6 bottles per case