



100% FULL BARREL

This champagne is long on the palate, with a lingering finish that alternates between fruity and roasted notes.

It is rich in flavour and complexity, with good structure.



Tasting notes

Robe

This champagne has a lovely golden colour, reflecting its ageing in oak barrels. The fine bubbles rise slowly to the surface into a pretty string.

Bouquet

On the first take, aromas of berries and sour cherries emerge, typical of Pinot Meunier and Pinot Noir. Then some more complex notes of brioche and vanilla, due to their ageing in oak barrels, come to complete the picture.

Flavour

As far as mouthfeel is concerned, this champagne is well-balanced, somewhere between freshness and roundness. The attack is lively, followed by fruit flavours (berries and plums) mixed with hints of spice and wood. The structure is supported by graceful silky tannins, which is a sign of its maturing in oak barrels.

Characteristics

Blend

Vintage 2016, 70% Pinot Meunier and 30% Pinot Noir, and aged in French oak barrels for 3 years, with a content of 3 grams per litre of liqueur de dosage.

Available in : Bouteille

Food pairing

This champagne pairs perfectly with refined meals such as foie gras, seafood or roasted poultry.

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