



## EXCELLENCE

*Although this is vintage champagne, it can be enjoyed immediately but can also be left to improve for a few more years.*



### Tasting notes

#### Robe

Bright golden yellow with light amber highlights. Fine, persistent bubbles form a beautiful crown on the surface.

#### Bouquet

Aromas of ripe fruit, grilled almond, honey and a touch of vanilla, owed to the vinification in oak barrels.

#### Flavour

A fine balance between the freshness of Chardonnay and the roundness provided by the Pinot Meunier and Pinot Noir grapes. The finish is persistent and elegant.

### Characteristics

#### Blend

60% Chardonnay (vinification in oak barrels), 20% Pinot Meunier and 20% Pinot Noir.

**Available in :** Bouteille

### Food pairing

This champagne should ideally be served with gourmet dishes such as grilled shellfish, pan-fried foie gras or sweetbreads in cream sauce.

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