



# Brut

Our Champagne Brut, an iconic cuvée, is a blend predominantly made from Chardonnay which offers a remarkable balance on the nose and palate, combining finesse and power. Tasting reveals generous fruity and toasted notes, providing a unique and intense feeling.

## VITICULTURE

Vineyard: Côte des Bar, in AOC Champagne.  
Soil: clay-limestone soil.  
Limited yield on a vineyard with an average age of 20 years.  
Sustainable viticulture.  
Manual harvest.

## VINIFICATION

First-pressing juice only. Settling.  
Alcoholic fermentation in steel vats.  
Malolatic fermentation.

## BLENDING

Blended champagne.  
Blending: 65% Chardonnay and 35% Pinot Noir, including 20% reserve wine.  
Dosage: brut (8g/L) to preserve the character of the wine.

## AGEING

Second fermentation in the bottle.  
Ageing: At least 15 months in the property's cellars at a constant temperature of 12°C.  
Disgorging two to four months before commercialization.

## TASTING NOTES

**Appearance:** A sumptuous golden robe, luminous and intense.

**Nose:** Rich and perfumed, it reveals irresistible and fresh citrus notes: lemon, clementine, and mandarin. Nuances of dried fruits emerge such as hazelnut and almond paste, along with a yellow fruit touch. The nose concludes with toasted hints.

**Palate:** A fresh, balanced, and round palate develops, accompanied by elegant notes of apple flesh, red, and exotic fruits. The fine and abundant bubbles revive the tasting experience, giving way to crisp and delicious flavors of apricot and peach.

## FORMATS

Half bottle: 37,5 cl | Standard bottle: 75 cl | Magnum: 150 cl  
Jeroboam: 300 cl | Mathusalem: 600 cl.

## ALCOHOL CONTENT

12%/V.

## SERVING TEMPERATURE

The ideal tasting temperature of the champagne is 8°C