



Millésime 2014

The Millésime 2014 is expressed by its harmony and length. Exclusively made from Chardonnay, and very low dosed, this champagne has a beautiful aromatic intensity. Its long ageing in the cellar enhances its complexity and character. Refined, fresh, and creamy, this exceptional cuvée offers a natural and perfect balance between acidity and delicacy, with an elegant finale note.

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

Cœur de cuvée. Settling.
Alcoholic fermentation in steel vats.
Malolatic fermentation.

BLENDING

Blending: 100% Chardonnay, only harvested in 2014.
Dosage: extra-brut (3g/L).

AGEING

Second fermentation in the bottle.
Ageing: At least 6 years in the property's cellars at a constant temperature of 12°C.
Disgorging two to four months before commercialization.

TASTING NOTES

Appearance: A beautiful golden robe with shades of green.

Nose: Smoky notes, accompanied by pleasant aromas that are both sweet and acidulous, reminiscent of English candies. Elegant fruity and floral scents are expressed, with pear, white, and yellow flowers standing out.

Palate: In the mouth, a round texture dominates with flavors of apricot, peach, and pear. Delicate notes of brioche and vanilla round off the tasting. The bubbles are fine and generous.

FORMATS

Standard bottle: 75 cl | Magnum: 150 cl | Jeroboam: 300 cl.

ALCOHOL CONTENT

12%/V.

SERVING TEMPERATURE

The ideal tasting temperature of the champagne is 8°C