



Millésime 2015

The Millésime 2015 cuvée stands out for its freshness and aromatic complexity, delicately blending fruity, brioche, and spicy notes. Its uniqueness lies in its long aging in the cellar and its blend exclusively composed of Chardonnay. This exceptional champagne offers a unique tasting experience.

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 2015.
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: Intense and radiant golden color.

Nose: With great aromatic richness, the nose generously reveals citrus aromas such as lemon and clementine. The second nose evolves with delicious pastry and brioche notes.

Palate: Our Millésime 2015 cuvée stands out with aromas of exotic fruits, where pineapple and mango dominate. At the end of the tasting, spicy notes enhance the complexity of this cuvée. The palate is structured, distinguished by its intensity, power, and aromatic richness.

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