



# EXPERTISE 7

*The quintessence of the House*

## ASSEMBLY

75 % Pinot Meunier, 25 % Chardonnay,  
40 % of reserve wine, assembly of 7 vintages  
30 % of wine aged in oak barrels



## CHARACTERISTICS

- 7 years of aging
- EXTRA-BRUT 5 g / L
- Complexity

## CHAMPAGNE & FOOD PAIRING

A powerful wine that goes perfectly with half-cooked foie gras, honey duck breast or cheese platter with flower tomme or truffled Brie.

Perfect balance between power and finesse.

## ACCORDING TO NICOLAS BOUCHÉ

A perfect balance between power, complexity, fruitiness and roundness for this multi-vintage that took the time to bloom 7 years in our cellars for an authentic pleasure.



## ARÔMAS & FLAVORS



## TASTING NOTES

A dress of a bright yellow gold, leaving a fine cord of bubbles appear. A complex nose with sweet and floral aromas, candied fruit. A fresh and lively mouth sublimated by dry, subtly woody apricot flavors.

CELLARS  
12-17°C

TO KEEP  
6 YEARS

SERVICE  
10-12°C

