



# SAPHIR

*The jewel of the House*

## ASSEMBLY

75 % Chardonnay, 20 % Pinot Noir, 5 % Pinot Meunier

30 % of reserved wine

30 % of wine aged in oak barrels



## CHARACTERISTICS

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

## CHAMPAGNE & FOOD PAIRING

A gourmet cuvée that will go very well with foie gras, poultry or even on a chocolate dessert or tatin pie.

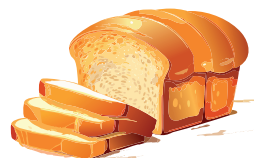
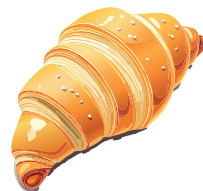
It is a champagne that will accompany all your most prestigious moments.

## ACCORDING TO NICOLAS BOUCHÉ

A real nod to the family spirit that it is created in pure tradition. From the old vines of the house, it gives us real surprises in the mouth.



## ARÔMAS & FLAVORS



## TASTING NOTES

To the eye, a yellow dress with golden reflections. A fine and pleasant effervescence. On the nose, light aromas of candied fruit, brioche and honey. A generous mouth, gourmet and elegant.

CELLARS  
12-17°C

TO KEEP  
6 YEARS

SERVICE  
10-12°C



*Please, drink responsibly.*

