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 8-14°C

TO KEEP 6 YEARS

SERVICE 10-12°C

Bottle





