MILLÉSIME 2011

The vintage of the House

ASSEMBLY

75 % Pinot Noir, 25 % Chardonnay,

100 % of wine from harvest 2011

30 % of wine aged in oak barrels

CHARACTERISTICS

●●●●●● 12 years of aging

●○○○○○ EXTRA-BRUT 4 g / L

●●●●●○ Complexity



ARÔMAS & FLAVORS









CHAMPAGNE & FOOD PAIRING

A 12-year-old champagne with great freshness. It will elegantly accompany a meal like a cheese tray for example Beaufort or Comté.

A vintage that combines freshness and character.

ACCORDING TO NICOLAS BOUCHÉ

After a long stay of 12 years in the cellar, this vintage becomes a beautiful solar and racy champagne, adaptable to several occasions. A surprising cuvée, to discover.

TASTING NOTES

A pretty golden straw dress animated by a generous bubble. On the nose a blend of vanilla and caramel make you travel for a tasting in fresh mouth with flavors of orange peel and vanilla.

CELLARS 8-14°C

TO KEEP 8 YEARS

SERVICE 10-12°C

Bottle Magnum





