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



ARÔMAS & FLAVORS









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.

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 8-14°C

TO KEEP 6 YEARS

SERVICE 10-12°C







