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## DOSAGE: ZERO

**50% Pinot Meunier, 25% Pinot Noir, 25% Chardonnay**

**Production area:** Reims

**Terrain:** calcaireo

**Harvest:** manual

**Vinification:** 32 Cru vinified separately in tank or barrel.

Reserve wines consisting of 25 different vintage wines blended since 1985, in proportions up to 50% and aged in wood

**Refinement:** On the lees for 40 months, resting in the cellar for at least 3 to 4 months after disgorgement and before marketing

**Color:** bright straw gold, noting the exclusive use of first pressing and the important percentage of Chardonnay. Very fine and extremely lively perlage

**Fragrance:** Notes of white pulp fruit and fresh almond.

Chocolate, roasted aromas appear on opening, mixed with notes of fresh raspberry, star anise and chestnut

**Flavor:** one finds in the mouth the aromatic richness of the nose. Concentrated, saline and extremely persistent finish

**Alcoholic Grade:** 12% vol

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