



*Brut*



*35% Chardonnay, 30% Pinot noir, 35% pinot meunier*

**Region / Terroirs:**

Coteaux du Petit Morin and Sézanne (chardonnay), Argançon and Couvignon (Cote des Bar, pinot noir), St Martin d'Ablois and Essome (Vallée de la marne, Meunier). Selection of our best vines for each terroir. Age of the vines: More than 25 years old.

**Winemaking:**

Only the first juice extracted from the grapes is used to create this Champagne. Alcoholic and malolactic fermentation in stainless steel tuns. This wine has aged at least 2 years in our cellars. Dosage 9g/L.

**Tasting:**

The colour is bright and the bubbles are really delicate. The nose reveals a full and mature wine with flavours of almond and honey, followed by apricot jam and cinnamon. The tasting is fresh with hints of ripe and delicious fruits and a finish on hints of jasmine flowers.

**Pairing:**

This smooth Champagne will be delicious for a cocktail but could also gracefully be paired with a sweet pastry or an apricot tart.

**Awards:**

Silver medal Decanter World Wine Awards 2022

Bronze medal Decanter World Wine Awards 2020 and 2023



# *Blanc de Blancs*



*100% Chardonnay*

## **Region / Terroirs:**

Vert-Toulon (Coteaux du Petit Morin, chalky slopes).

Selection of our best vines.

Age of the vines: over 35 years old.

## **Winemaking:**

We only use the first juice from the press to create this Champagne. Alcoholic and malolactic fermentation in stainless steel tuns. The wine is aged at least 3 years in the cellars. Dosage 10g/L.

## **Tasting:**

Very fine bubbles creating a striking glod and white foam..

The nose is fruity, a lovely combination of brioche and nuts, with hints of fresh citrus.

The tasting continues with the aromas of hazelnut and brioche combined with delicious flavours of a juicy peach. The finish is smooth and hearty.

## **Pairing**

This Champagne will be perfect for an aperitif under the sun. It will pair very well with king prawns or a grilled seabass.

## **Awards:**

Bronze medal Decanter World Wine Awards 2020 et 2022

1 star Guide Hachette des Vins 2020



*Rosé*



*30% Chardonnay, 40% Pinot noir and 30% Meunier*

**Region / Terroirs:**

Coteaux du Petit Morin and Sézanne (chardonnay), Argançon and Couvignon (Cote des Bar, pinot noir) , St Martin d'Ablois and Essome (Vallée de la marne, Meunier). Selection of our best vines on each terroirs. Age of the vines: more than 25 years old.

**Winemaking:**

Rosé d'assemblage, 10% of red wine from Champagne created from pinot noir. Malolactic fermentation in stainless steel tuns. The wine has age 4 years in our cellars. Dosage 10g/L.

**Tasting:**

A Champagne at its full maturity with lively bubbles and a salmon-pink colour. The flavours of wild strawberries and red currants prevail on the nose with hints of sugary white flowers. The beautiful aromas of strawberry and peach shine in the tasting giving a delicious summery sensation.

**Pairing**

This pink Champagne will bring summer into the winter and will be beautiful on a sunny evening with friends. It could be serve as an aperitif, with some delicious spicy food or with a red berries dessert.

**Awards:**

2\* Guide Hachette des Vins 2023

Bronze medal Decanter World Wine Awards 2023

Silver medal Decanter World Wine Awards 2019 et 2020



*Extra-Brut*



*40% Chardonnay, 30% Pinot noir and 30% Meunier*

**Region / Terroirs:**

Vert-Toulon and Sézanne (Coteaux du Petit Morin and de Sézanne, chardonnay), Meurville (Cote des Bar, pinot noir) , Chézy-Marne (Vallée de la marne, Meunier). Selection of our best vines for each terroir. Age of the vines: over 35 years old

**Winemaking:**

Alcoholic and malolactic fermentation in stainless steel tuns. This wine has aged 4 years in our cellars.  
Dosage 5g/L.

**Tasting:**

A light yellow colour with golden reflections and a regular and shiny white trail of bubbles. The nose is tempting with scents of dried fruits: fresh almonds, the praline... They pair well with flowery aromas of lime trees and the more juicy notes of white peach. The tasting is fresh and lively. The light dosage maintains the vitality which is the essence of this wine.

**Pairing:**

This Champagne, with all its freshness and vivacity, will pair well with seafood or a fish course. The effervescence will enhance the flavours of the dishes.

**Awards:**

1 star Guide Hachette des Vins 2022  
Bronze medal Decanter World Wine Awards 2021  
Gold medal Concours International des Vins de Lyon 2020  
Silver medal Decanter World Wine Awards 2019 et 2020





## Millésime 2017



*55% Chardonnay, 45% Pinot noir*

### **Region / Terroirs:**

Vert-Toulon (Coteaux du Petit Morin, chardonnay), Couvignon and Argançon (Cote des Bar, pinot noir)  
Selection of our best vines for each terroir. Age of the vines: over 35 years old.

### **Winemaking:**

In 2017, we had to be resilient as winegrowers as we faced frost, storms and ailments but Nature brought us also some beautiful surprises. Our Pinot Noirs, although with a low yield due to frost, gave us a superb aromatic profile. We had to create this vintage to celebrate them while bringing finesse with our Chardonnays. Only the cuvée from our wines of 2017 entered in the creation of this vintage. Alcoholic and malolactic fermentation in stainless steel tanks. Aged 6 years in our cellars.  
Dosage: 9g/L

### **Tasting:**

A light golden colour with fine bubbles.  
The tasting is lively with dominant aromas of red berries and honey. Hints of iris, quince and brioche bring complexity with long and expressive sensations.

### **Pairing:**

This vintage Champagne will be enjoyed over a delicious festive meal for a special celebration or simply as an aperitif with friends.

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