

BRUT MILLÉSIMÉ

A true force of quiet strength, endowed with depth and generosity, this vintage champagne reveals a smooth texture that exudes a refinement expressing all the subtleties of a remarkable year. This is a wine crafted for today and for the years to come.

Blend:

Predominantly Pinot Noir Grands Crus, Chardonnay Grands Crus and Premiers Crus, Pinot Meunier depending on the year

Ageing in our cellars: 5 years

Tasting notes

Millésime 2019

Appearance

Bright, limpid appearance, with a shimmering golden hue, immediately suggestive of richness and maturity.

Nose

A generous bouquet of cooked apple, poached pear and candied orange, complemented by aromas of patisserie - toasted almonds, warm croissant and a lightly toasted, spicy note.

Palate

Clean and lively on entry, before taking on breadth. Velvety and full-bodied, with radiance and tension. Saline and chalky structure, aromas of roasted fruit, dried fruit and nuts, and shortbread.

Long, dynamic finish. Freshness and complexity unfold in harmony.

