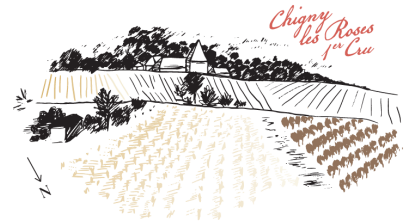





Millésime 2019

ANNÉE D'EXCEPTION



The 2019 harvest was selected for its exceptional aromatic concentration, the result of a harvest combining low yields and beautiful acidity.



Appellation:	AOC CHAMPAGNE
Terroir:	Montagne de Reims –Chigny-les-Roses - 1 ^{er} cru
Characteristics:	The northern exposure and the distinctive character of Chigny-les-Roses Chardonnay guarantee a vintage with excellent ageing potential.
Soil composition:	Chalk & clay-limestone
Grape varieties:	60% chardonnay 20% pinot noir 20% pinot meunier
Average age of the vines:	30-50 years
Cellar aging:	6 years
Resting time after disgorgement:	6 months
Vinification:	Coquard 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation.
Dosage:	BRUT – Liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.
Pairing:	Foie gras, roast shoulder of lamb, comté cheese
Moments :	An elegant dinner
Tasting notes:	 Bright gold colour with fine bubbles  Stewed apple  Notes of honey and toasted bread A generous and indulgent finish

