

Cuvée Cyriès



Worthy of a great champagne, our Cyriès vintage is produced from a selection of our finest cuvées. It is composed of 50% Pinot Noir vinified in stainless steel vats and 50% Chardonnay aged on lees in 600L demimuids. This cuvée offers great aromatic complexity. Allow it to develop in your flute for a few minutes to intensify the fullness and richness of its aromas.



50% Pinot Noir



50% Chardonnay

AOP Champagne

Category : Sparkling white vintage

Vintage : 2019

Soil : Clay-limestone

Labels : Terra Vitis & HVE

Growing Area : Côte des Bar, Les Riceys

Dosage at disgorgement : 8,5 g/L

Acidity : 4,70 g/L H₂SO₄

ABV: 12.35%

Vinification : Manual harvest - High quality pneumatic pressing of the grapes - Heart of the cuvée - Thermoregulated stainless steel vats for the Pinot Noir and oak barrels for the Chardonnay - Malolactic fermentation - Tartaric stabilization - Light filtration - Addition of sulfites at minimal dosage.

Aging on slats : 36/54 months in cellar

Size : 750ml

Aging potential : 5-8 years

Dégustation : best between 45°F et 48°F



On the nose : Brioche

On the palate: Great finesse and length

Pairing: To enjoy with a meal