



TRADITION BRUT

Suppleness and Roundness



Variety: vast majority of Pinot Meunier

Crus: a blending of all of our available crus

Vinification: 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and blending with reserve wines stored in temperature-controlled vats.

Ageing: blending of two different harvests

Available capacity: half-bottle and bottle

Specificities: also available in semi-dry

Dosage: 7.6 g/L

Tasting:

- 👁️: light gold colour, thin and plentiful bubbles
- 👃: fresh nose of slightly toasted and candied citrus fruits
- 👄: superb and round mouth with aperitif suppleness

Wine pairings:

With a fish dish, deli meat and a Norwegian plate

References:

Decanter: 4* “rich creamy, nose of floral apricot, fresh”
Revue des Vins de France: “intense, evolved, supple and ample nose”
2016 Decanter World Wine Awards: Bronze Medal
Excellence Award at the 2017 Vinalies contest
Guide Hachette 2018: 1 star

