



CLASSE M

MOMENT OF ELEGANCE

Classe M will divulge its secrets over an unforgettable evening.

TASTING NOTES

Delicious on the nose with aromas of brioche bread, marzipan and candied lemon evolving towards roasted notes. On the palate, the champagne is supple and fresh with a soft creamy effervescence. The finish is concentrated with fruit and vegetal aromas with touches of spice.

WINEMAKING

The blend :

- 45% Pinot Noir
- 55 % Chardonnay

Dosage : 10 g/L

Ageing : 5 years' maturation in cellar

Recommendations :

- Ageing capacity : 1 to 5 years
- Serving temperature : 10/12°C

FOOD PAIRINGS

Snails in parsley and sea salt



Gambas à la plancha and carpaccio of pink grapefruit



Velouté of « mangetout » beans with scallops



ACCOLADES



LE **M** DES GRANDS MOMENTS

