

LE VINTAGE

PREMIER CRU



THE ART OF WINEMAKING

Grapes: 54% Chardonnay & 46% Pinot Noir

Vintage only produced in the best vintages

Vinification: 100% Stainless steel

Malo-Lactic: Full until 2010 then none from 2012 vintage

Champagne bottle with DIAM cork (0% TCA = no cork taste) available in 75cl / 150cl / 300 cl (other sizes on request)

Disgorgement after order is placed: EXTRA-BRUT (usually 4.4g but depends on age/acidity ratio of the wine)

Vineyards : Montagne de Reims: Rilly la Montagne (Cornes de Cerf) & Taissy (Monthouzons)

Soil: 100% Chalk

FOOD/CHAMPAGNE MATCHING

Food suggestions This delicate & feminine champagne is good with seafood or oysters, but will excel on its own for a wonderful aperitif.

Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone

INTERNATIONAL RECOGNITION

James Suckling (US) 95/100- Wine Enthusiast (US) 93/100 - Cellars Selection

The New Zealand Herald (NZ) From a vintage bursting with flavour this is drinking well now but will continue to develop. Its is a light, bright and fruity, a classic... by John Hawkesby

Bob Campbell Wine Reviews (NZ) Rich, creamy wine with an impressive ethereal lightness. Wonderfully pure. Chalk, toast and hazelnut. Lovely acidity - not hard, accessible but gives backbone

Champagne Guide (OZ) 91/100 bouquet is defined by lemon, with hints of honey and a note of orange. The palate adds butterscotch and ripe peach fruit, leading off clean and then quickly becoming savoury & secondary.