

ELEGANT - GOURMET - CHARMING

Premier Cru



BLENDING

66% Chardonnay
34% Pinot Noir

YEAR OF HARVEST

40% 2015 and
60% reserve wine

DOSAGE

6g/L

GRAPES' ORIGIN

Terroirs of the Côte des
Blancs, Montagne de
Reims and Vallée de la
Marne.

PRODUCER OF THE CUVÉE

EPC x Winegrowers' group
in Avize

AGEING

At least 75 months

VINIFICATION

Stainless steel vats,
malolactic fermentation,
part of the reserve wines
kept in tuns

Sugar



Freshness



Fruitiness



SOIL TYPE

Upper Cretaceous (chalk)

ALCOHOLIC DEGREE (%VOL)

12,5%

TASTING COMMENT

A dazzling freshness with
its iodine and lemon notes.
The brioche and dried fruit
aromas bring a beautiful
complexity to this Premier
Cru

PERFECT MATCH

Duck burger, spiced foie
gras, onion confit and
sweet potato fries

OPENING PRETEXT

Because the future is
sparkling...

