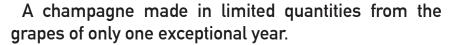


CUVÉE MILLÉSIME 2013





Champagne made of the grapes from the single year 2013. The blending of the three grapes varities Pinot noir, Meunier and Chardonnay brings a rich fruity flavor and a finale note of gourmet honey.

Richness and complexity will kindle your palate. The generosity of this champagne is an invitation to repeat the experience.

ON THE EYE:

The colour is light yellow with golden reflection. Delicate effervescence but very present.

ON THE NOSE:

Generous and open up nose. It reveals subtle notes of stone fruits as peach and apricot.

IN THE MOUTH:

Flavors of stone fruits true to the nose. These intense fruity notes are following by a finale of gourmet honey.

Richness and complexity are the features of this mature champagne.

BLENDING:

Pinot noir: 39 % Meunier: 31 % Chardonnay: 30 %

OENOLOGY:

Vintage 2013

Ageing of 5 years minimum

Alcohol (°GL) : 12,4 Dosage Brut : 9,4 g/l

Available in bottle 75 cl





CUVÉE MILLÉSIME 2013

All the virtues of a remarkable year

CHAMPAGNE AND FOOD PAIRING:

As aperitif, to serve at between 6 - 8° C With cheese niddles, blinis and smoked salmon sliced

Starter: Baked egg, tartare of tuna

Main course: salmon sorrel and wild riz,

Desert : strawberry soup, crème brûlée