



Our champagnes are the expression of the Côte des Bar terroir. They are the authentic reflection of our savoir-faire and passion. The Maison's emblematic cuvée is remarkable for its generosity and finesse, consensual and balanced.



Tasting notes

"An explosion of delicate fragrances on the nose, expressing the density of Pinot Noir through small red and yellow fruit notes, carried by the harmonious freshness of Chardonnay.

The roundness and smoothness on the palate echoes with the intensity of generous flavours found on the nose.

This cuvée can be enjoyed on any occasions and will delight oenophiles."

Romain Aubriot, our winemaker

Profile

60% Pinot Noir and 40% Chardonnay
Blend from several harvests
37% reserve wines

Vinification & Maturation

Vinification in the pure tradition of Champagne, in temperature-controlled stainless-steel tanks.
Brut dosage: 8 g/l

Food & Champagne Pairings

For festive aperitifs or a cocktail dinner. Can be enjoyed with fish in sauce, or sour and low-sugar desserts such as a lemon pie.
Serve at 42-50°F (6-10°C)

Packaging

375 ml half-bottles, in cases of 6
750 ml bottles, in cases of 6
1.5-liter magnums, in boxed cases of 3

3-liter jeroboams, in wooden crates
The champagne bottle must be laid down, at a constant temperature (between 10 and 12°C) and away from light.

