

Millésime 2016

Champagne Grand Cru



The terroir

100% Chardonnay blend of our parcels of Mesnil-sur-Oger and Oger – Grand Cru

The vinification

In thermoregulated tanks and malolactic fermentation achieved

Ageing on lees in vaulted cellar for 6 years

Disgorgement end 2023 – Dosage 3 grams per litre

Tasting notes

Eye: A crystalline color with a golden reflection reveals a dynamic effervescence with fine bubbles.

Nose: An elegant nose typical of the Chardonnays of the Côte des Blancs. With sweet aromas of candied citrus, pear and white flowers balanced by a slight acidity reminiscent of the Granny Smith apple. After opening iodine and menthol notes are expressed in turn.

Palate: In the first mouth, a pure and deep attack carried by a beautiful minerality. The aromas discovered in the nose under confirmed one by one to the tasting which ends with a beautiful length.

The year 2016...

Torrential rains to begin with, late frost, hail, diseases, heat and drought to finish will be the key words of this season. The year 2016, particularly atypical, will have cultivated its originality until the end of the campaign with climatic conditions causing numerous damages to the vines. The day after the harvest, the conclusion was happy with good yields and wines with great potential.

Food pairing and Champagne...

This cuvée will go perfectly with seafood, oysters, white fish as well as sushi and sashimi. You can serve it without problems as an aperitif or during the meal.