

# TRADITION BRUT

*80% Pinot Noir, 20% Chardonnay.*

Also available in Demi-Sec.

## VINE-GROWING

- Average age of the vines: 30 years.
- Terroir: Aube, the southernmost part of the Champagne region. Clayey limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with an oceanic influence.
- Planting density: 8650 vines/ha.
- Yield: about 10,500 kg/ha or 62 Hl/ha.
- Vineyard management: integrated pest management with streamlined phytosanitary treatments, manual trellising and regular ploughing, which means our estate is certified HVE (Haute Valeur Environnementale - high environmental value) level 3.
- Strictly manual harvesting.

## WINE-MAKING

- Pressing of whole bunches of grapes using pneumatic presses.
- Alcoholic and malolactic fermentations in thermo-regulated stainless steel tanks.
- Blended wine with several years of harvest.
- Ageing for 24 months minimum on slats after bottling.
- Dosage at disgorging 9g/l for Brut, 33g/l for Demi-Sec.
- Bottles are marketed after a minimum of 12 weeks of disgorging.
- Serve chilled but not iced, i.e. 7°C
- Available in bottles and boxes of 6 bottles.

## TASTING

### COLOUR

Light golden colour with beautiful glittering hints. Persistent sparkle highlighting the fine bubbles.

### NOSE

Bright and expressive with hints of fresh fruit, white peach and citrus. A fresh and crisp champagne that is very light on the palate.

### PALATE

The initial taste is authentic and complex with a smooth finish, with full fruity notes revealed by the predominantly Pinot Noir blend. This refreshing yet voluptuous champagne is an ideal match for dinner aperitifs and cocktails. It can also be enjoyed with fish dishes.



SINCERE  
BRIGHT

CRISP  
LIGHT

