



# Millésime 2010

BRUT — PREMIER CRU

The crispness of the Chardonnay and the intensity of the Pinot Noir are the characteristics of this cuvée. As soon as the harvest begins, Xavier determines the vines whose grapes will give birth to this great Champagne. In addition to the quality of the harvest, the balance between sugar and acidity is also important. A Champagne for long-term keeping, both smooth and hearty...

## WINEMAKING

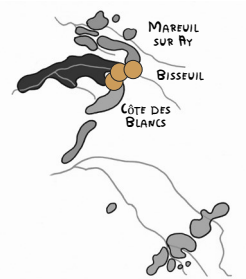
A blend of wines from the following Premier Cru terroirs: Bisseuil, Mareuil-sur-Aÿ, and a blend of Chardonnay from Cuis and Grauves.

Pinot noir 60% - Chardonnay 40%

*Harvested in Summer 2010.*

Wine matured in stainless steel vats, then aged for a minimum of 9 years in our cellars.

The dosage is 8g/L — brut.



## TASTING



Light yellow colour with golden highlights. The effervescence creates a structured ribbon of bubbles.

The nose is intense, ripe peach notes, hints of quince and toast dominate. As the wine aerates, coffee and vanilla aromas coat the whole.



The attack is smooth, rich and structured. It immediately gives an impression of volume and fullness on the mouthfeel. It is a fresh Champagne, perfectly balanced with a persistent finish on hazelnut.

## AWARDS



## WINE PAIRING

Served alone, this Champagne demonstrate a strong aromatic intensity. It will also delight your tastebuds accompanied by parmesan biscuits, an old, mature Comté cheese or a tender poultry and its Truffe flavored purée.

Available in the following sizes : 75cl and 1,5L.  
Packaged in an individual chalk-white and gold cardboard box.



## Trésors Insoupçonnés