



Millésime 2011 - Singularis

Blend: Chardonnay 60% - Pinot Noir 15% - Pinot Meunier 25%.

Terroir : Marne Valley, Mountain of Reims

Typicality of soils: clay - limestone and clay - siliceous - limestone

Average age of the vines : 50 years old

Malolactic fermentation: yes

Vinification : stainless steel tank

Dosage: 6 g/l

Oenological subtleties :

- Appearance : Behind a fine and wise foam, this champagne reveals a golden robe with very slightly coppery reflections.

- Fragrance : the nose presents a great maturity: dried fruits (toasted almond, hazelnut) rub shoulders with candied fruits (dried apricot, raisin). Added to this are orange chutney, notes of pepper and dried grass. A small touch of bergamot and lemon liqueur appears when aired.

- Taste : the first taste impression is both round and tart. The lemon jam develops; there is length, tension. The finish reveals the dried fruits that we could perceive on the nose.

Tasting temperature: 10 ° C

Ageing : 5 years

Fantastic food pairing : a carpaccio of scallops will be a perfect match perfectly with this prestigious champagne

Available in : Bottle 0.75L