

## MILLÉSIME 2012



**65% Pinot Noir**  
**35% Chardonnay**

Dosage: 8 g/l  
Bottled: April 2013  
Production: 6,500 bottles

The decision to produce a vintage cuvée is born from the observation of the vines and the quality of the grapes at harvest time. After vinification in our cellars, tastings of the base wines during the winter allows us to confirm the full potential of the harvest. In this cuvée we have crafted a blend consisting of 35% of our Chardonnays from Ecueil and Villers aux Nœuds, grown on clay-limestone soils, and 65% of Pinots Noirs from Ecueil and Sacy, grown on sandy soils. Like many generations before we strive to produce our wines with minimal intervention, confident of the quality of our grapes. Our Millésime is then bottled in April, after six months of natural enrichment and stabilisation of the wine, then aged in the cellar until its optimum tasting period.

→ 92/100 in Guide DVE, which is aimed at restaurateurs and professionals ("A champagne full of nuances and delicacy right from the offset")

→ Silver Medal - 2017 *Mondial de Bruxelles*

*Bright pale gold colour with silvery-green highlights; good effervescence with nice lively, fine bubbles that rise in plumes. The nose is generous, infused with subtlety and delicacy. It opens with aromas of white fruit, quickly yielding to notes of citrus fruit, or exotic fruit. Aeration brings greater maturity with dried fruit, grilled and toasty notes, culminating in a background revealing acacia fragrances with light honey accents. This nose is beautifully complex. The mouthfeel is bold and nicely crisp, it charms with its pleasant freshness, giving it pep, even an ethereal character, and with its generosity. It evolves into a more structured champagne with a heady personality, accompanied by tangy and citrus accents that help maintain its dynamism. The result is elegant, racy, and exquisitely fine. The finish has notes of toasted bread and smoky, toasty aromas.*

Available in 0.75l bottles