

LE GUIDE
HACHETTE
DES VINS
2026
★★★

RÉSERVE BRUT
GRAND CRU



Vineyards

Aÿ, Chouilly.

Blend

50 % Chardonnay,

50 % Pinot Noir.

Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks.

Ageing

36 months on lees

Dosage

6 gr. / L.

Alcohol content

12,5 % vol.

Tasting

👁️ Bright gold colour with mahogany glints.

👃 Freshness and complexity with peach, melon and raspberry aromas.

👄 Deep and complex but also fresh with hazelnuts aromas.

When to taste it ?

Aperitif or with white meats.

Packing

