

PRESTIGE MILLÉSIME

LES PERLES DE LA DHUY BRUT
GRAND CRU



Vineyards

Aÿ, Chouilly.

Blend

80 % Chardonnay,
20 % Pinot Noir.

Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks. Selection of the parcels of vines. Made only on the exceptional years.

Ageing

6 years on lees minimum.

Dosage

6 gr. / L.

Alcohol content

12,5 % vol.

Tasting

👁️ Bright gold colour with green glints.

👃 Complex with subtle aromas of stewed ripe citrus and white flowers.

👄 Fresh and complex with fine notes of ripe citrus, brioche and butter.

When to taste it ?

For your private moments and special occasions but, also with white meats and fish.

Packing



Also available in individual gift box.