

Cuvée Evidence

THE UNIQUES



- Vinous
- Evolved
- Oaky



BLENDING

100% CHARDONNAY

DESCRIPTION

AGING : 4 years on lees

OENOLOGY

- 20% reserved wine
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° (30% wine fermentation 6 months in new oak barrels and 70% in stainless steel vats)

TERROIR

35% Cramant, Grand Cru
35% Bethon, Sézannais
20% Montgueux
10% Côte des Bar

DOSAGE BRUT : 7 G/L **SERVICE** : 8 - 10°C

AROMAS



VANILLA



HAZELNUT



CUSTARD

PAIRING



CALF SWEETBREADS
COOKED IN BUTTER



ROASTED CAPON WITH
TRUFFLED POTATOES

THE EYE

Charming pale golden color with silvery glints. Bright, luminous and limpid. A creamy mousse rim with fine, delicate bubbles.

THE NOSE

The nose is an invitation to enter an unfamiliar, esoteric world of flowers, spices and an exotic canopy which should be slowly inhaled in order to take in the subtlety of the aromas.

THE MOUTH

The taste, instantly seductive, is well-balanced and harmonious showing both its vivacious nature and great mellowness. Liquorice, vanilla, warm biscuit and oak notes all blend together on the finish for an instant of pure bliss. The taste is just what one would expect, in itself Evidence!

