

Pinot Noir Celebration

LIMITED GOLD EDITION



- Exuberant
- Opulent
- Generous



BLENDING

100% PINOT NOIR

DESCRIPTION

AGING : 24 months on lees

OENOLOGY

- Single harvest : 2021
- First press only
- Tangential filtration
- Alcoholic & malolactic fermentation at 16° & 18° in thermoregulated vats.

TERROIR

Selection of our best plots of Pinot Noir in Côte des Bar

DOSAGE BRUT : 9 G/L SERVICE : 8 - 10°C

AROMAS



VINE
PEACH



CINNAMON



VIOLET

PAIRING



SHRIMP COCKTAIL



WARM GOAT
CHEESE TOAST

THE STORY

More than just our terroir, Pinot Noir is our DNA. We pay tribute to it and enhance it through this vibrant cuvée. A limited edition that unveils our vintage cuvée as a preview. This is the 2020 harvest, which will not be marketed as such until 2026.

THE EYE

Pale yellow color with bright reflections. Fine bubbles and persistent mousse.

THE NOSE

Intensité rare d'arômes de fruits frais, d'épices et de fleurs des champs. Rare intensity of fresh fruit aromas, spices, and wildflowers.

THE MOUTH

Explosion of white-fleshed fruits such as vineyard peach, apricot, and quince, along with distinct floral and spicy notes like cinnamon and paprika.

