

# Le Millésimé

THE UNIQUES



- Full body
- Spicy
- Rich



## BLENDING

100% PINOT NOIR

## DESCRIPTION

AGING : 5 years on lees minimum

## OENOLOGY

- Vintage 2017
- 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 : 7 G/L SERVICE : 8 - 10°C

## AROMAS



QUINCE  
MARMALADE



BISCUIT



ALMOND

## PAIRING



HERB-CRUSTED  
RACK OF LAMB



CREAMY PEAR  
CHARLOTTE

## THE EYE

Attractive golden yellow color, bright and sparkling. Fine, vigorous bubbles.

## THE NOSE

The nose is very expressive, even loquacious, telling tales of a wonderful summer and the merry laughter of the grape-harvesters, bearing baskets of ripe fruit and armfuls of flowers.

## THE MOUTH

On the palate, the wine is full-bodied and voluptuous, provoking gasps of pleasure, thanks to a good balance between its delicate sparkle and subtle, caressing blend of fruity, floral flavors. The lingering aftertaste leaves a delicious memory.

