

Carte Or

Champagne Grand Cru



The terroir

100% Chardonnay blend of our parcels of Mesnil-sur-Oger and Oger – Grand Cru

The vinification

In thermoregulated tanks and malolactic fermentation achieved
Ageing on lees in vaulted cellar for 4 years

Harvest 2021 + 20% of reserve wines – Dosage 6 grams per litre

Tasting notes

Eye: Gold colors, brilliant with a lively effervescence.

Nose: A frank and expressive nose revealing sweet notes of candied oranges, orangette and dried flowers. After aeration exotic and pineapple aromas express themselves.

Palate: A harmonious and balanced palate, carried by a beautiful roundness, on notes of citrus and white flowers. On the finish, a touch of lemon highlights the length in the mouth.

The year 2021...

We'll remember 2021 as one of the most complicated harvests for a long time.

We faced many challenges caused by frost and then disease in the vines.

We had to wait all year for the sun, but it finally came out in September. It was a relief, finally, and after rigorous sorting, we were still able to harvest in good conditions.

Food pairings and Champagne...

This cuvée is perfect as an aperitif, with foie gras, fish or even with desserts.