



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 2019 + 20% of reserve wines – Dosage 7 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 2019...

The 2019 campaign was one again quite challenging for the vineyard. Multiple episodes of frost swept through the vineyard. Several heatwaves followed. Finally, as in 2018 a strong drought affected Champagne, with the difference that the winter 2018-2019 was not as rainy as the previous one and therefore did not allow to have water stocks in the soils as important.

After the exceptional 2018 vintage, 2019 does not have to blush. The harvest is marked by unprecedented ripening, grapes in sufficient quantity and of good quality and an excellent sugar/acidity balance. 2019 brought together all the qualities to become a promising vintage.

Food pairing and Champagne...

This cuvée will go perfectly with aperitif, with foie gras, fish or with your desserts.