

Cuvée Vive

Champagne Blanc de Blancs 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 5 years

Harvest 2017 – Dosage 3 grams per litre

Tasting notes

Eye: A crystalline robe with a golden reflection reveals a dynamic effervescence with fine bubbles.

Nose: An elegant nose typical of the Chardonnays from the Côte des Blancs. With sweet aromas of candied citrus, pear and white flowers balanced by a slight acidity reminiscent of the granny smith apple. After opening iodine and menthol notes are expressed after aeration.

Palate: In the first mouth, a pure and deep attack carried by a beautiful minerality. The aromas discovered in the nose under confirmed one by one to the tasting which ends with beautiful length.

Food pairing and Champagne...

This cuvée will go perfectly with aperitif or as an accompaniment to your oysters, fish, seafood, sushi and sashimi.

