



# Carte Or Champagne

Brut - Grand Cru



**Vineyard terroir :** Oger & Mesnil-sur-Oger - Grand Cru

**Grape-varieties :** 100% Chardonnay - Blanc de Blancs

**Type of soil :** Chalky

**Average age :** 40 years

**Harvest :** By hand



**Wine making :** Thermo-regulated tank and malolactic fermentation done

**Dosage :** 8g sugar/litre - Brut

**Ageing :** 4 years in our volted cellar

**Blending :** Harvest 2016 (80%)  
Reserve wine (20%)

**Alcohol content :** 12,5%



**Bottling :** Half bottle (375mL)

Bottle (750mL)

Magnum (1500mL)

## Comments :

*Eye :* pale gold, brilliant with green tints

*Nose :* expressive aromas of candied orange and dried flowers. After aeration, exotic and pineapple aromas.

*Mouth :* harmonious and balanced with a beautiful roundness, lemon notes.



## Food & Champagne pairings :

This cuvée will match perfectly with apéritif, foie gras, fish or desserts.