

CHAMPAGNE MILLESIME 2019

PREMIER CRU

B l e n d

40 %	40 %	20 %
Chardonnay	Pinot noir	Meunier

Dosage Brut 8g/L

Ageing 60 months on lees

Top 2% of the 2019 Harvest

The best of the decade



Honey, baked apples, toast,
vanilla and lemon curd on the
nose of this creamy Champagne



It's soft and rounded with silky
bubbles. Well integrated and
gently toasty. Full Bodied

Wine and food pairings

Foie gras at starter with ginger
bread and Rib eye steak or
Sirloin with duchesses potatoes

