



Cuvée Tradition

TECHNICAL SHEET

Grape varieties: Chardonnay (50%), Pinot Noir (40%), Pinot Meunier (10%)

Terroir: Cuis, Epernay, Vallée de l'Ardre, Côte des Bar

Vinification: Blend of 15% of 2017 and 85% of 2018, in stainless steel vats.

Bottling: 2019

Disgorgement: After 30 months of aging on lees in our cellars

Dosage: 3g/L (Extra-brut)

Alcohol level: 12,5% vol.

TASTING

In the mouth: Fruit aromas (dried apricots, pears), minerality.

Food/wine pairing: Appetizer

Very classic and traditional cuvée, elegant and rather fruity.

