



## THE ESSENCE OF POMMERY STYLE: LIVELINESS, FRESHNESS, FINESSE.

Traditional Champagne blend: Chardonnay, Pinot Noir, Pinot Meunier. A selection of 40 Crus from the Côte des Blancs, Montagne de Reims and other areas of the Champagne region.

## **TASTING NOTES**

On the Eye: Pale yellow with faint green highlights.

**On the Nose:** Lively and « cheerful », fresh, light-hearted, fine, delicate and generous.

**On the Palate:** Elegant and lively. Small assertive notes of red fruits. A rounded, rich, delicate wine that lingers in the mouth. In short, a clean taste with no dryness. A very smooth wine which never wanes on the palate.

*Drinking occasions*: This champagne is perfect for the aperitif. It can also be enjoyed with a fish and Japanese dishes like sushi and sashimi.

