

EXCELLENCE BRUT

Chardonnay : 42 %



Avize	100 %
Mesnil Sur Oger	100 %
Chouilly	100 %
Oger	100 %
Bisseuil	95 %
Bergères-Les-Vertus	95 %
Vertus	95 %
Trépail	95 %
Villers Marmery	95 %

Pinot Noir: 45 % Pinot Meunier: 13%

Aÿ Champagne	100 %
Ambonnay	100 %
Bouzy	100 %
Louvois	100 %
Verzenay	100 %
Verzy	100 %
Mareuil Sur Aÿ	99 %
Tauxières	99 %
Chigny Les Roses	94 %
Ludes	94 %
Rilly La Montagne	94 %
Avenay Val d'Or	93 %
Piery	90 %
Belval s/s Chatillon	90 %
Chatillon Sur Marne	86 %
Olizy Violaine	86 %
Reuil	86 %
Verneuil	86 %
Vinay	86 %

VISUAL OBSERVATIONS

Colour and appearance: a crystal-clear, pale golden-yellow hue. **Effervescence:** fine, lively and imperious, evenly distributed throughout the glass, fed by a constant stream of lively bubbles. **Ribbon:** light and lasting.

BOUQUET

First nose: intense, elegant and warm, first and foremost a vehicle for mellow, potent yet very fresh floral notes, such as honeysuckle, wisteria, white jasmine and vine blossom, rapidly giving way to mature, fruity aromas, from delicately perfumed melt-in-the-mouth garden pears to the sweet, more identifiable perfumes of exotic fruits, such as pineapple, guava and mango. **On pouring:** from this "protective", rich and complex yet not overbearing cocoon arise subtle hints of butter and caramel followed by a warm fragrance of gingerbread and cinnamon. **Finish (bearing in mind that the wine has warmed a little):** the finish reveals a trace of pear liqueur to complement the overall harmony of the olfactory sensation.

TASTE

First taste: invigorating and jubilant, a taste which is both fresh and delicate, following on from the initial sensation of crispness and a well-established vitality to suggest the richness of a blend where floral aromas have all but disappeared, replaced by the sweet and comforting flavours of ripe, fleshy fruits, such as bush peaches, nectarines and greengages. **Body:** the mouthful deploys great volume, a profound density and vinosity, which are characteristics of this type of champagne, whilst the blend remains discrete. An earthy taste with hints of minerals released from sun-baked stones can be detected, revealing the subtle fragrance of spices, such as cinnamon, cardamom and green pepper. **Finish:** smooth, delicate, irresistible, where the deliciously sensual flavours of candied fruit, cinnamon cake and liquorice can clearly be identified.

FOOD MATCHES

saltwater fish, such as bass, plaice, thornback ray, dory, sole, turbot, with a sea-salt coating, grilled, fried or roasted, served on the bone, perhaps garnished with simple or elaborate citrus fruit or butter sauces or served in their own juices; free-range poultry, such as chicken, farm-reared guinea fowl, young duck from Nantes or Rouen reared in their own habitat or hay and cabbage-fed rabbit, which may be braised, roasted or casseroled.