

CHAMPAGNE

# MILLÉSIME EXCEPTION

## 2017

The idea of the **Millésime Exception** is to capture the seasons of one year into the glass. Behind the wine there is in this cuvée the climate of a remarkable, exceptional year. The terroir steps sideways, precedence given to the four seasons.

## TASTING

A very complex, rich nose revealing hints of citrus fruits, bread, nut and almond. A vanilla touch illustrates the high proportion of Chardonnay while the depth of Pinot Noir expresses itself in red fruits, blackcurrant and vinous aromas.

## SERVICE

Serve at 7°C. Perfect for the aperitive or with a traditional blanquette of veal, a risotto or a grilled Dover sole.



## VINIFICATION

### ASSEMBLAGE :

66 % Pinot Noir  
34 % Chardonnay

### VINIFICATION :

Jurassic Kimmeridgian limestone  
Sustainable and organic methods  
Mechanical low pressure presses  
Only first press  
Use of gravity  
Natural settling  
Malolactic fermentation  
No filtering  
Very low sulphites

### AGEING :

100% matured in oak before bottling  
4 years of ageing on the lees

### DOSAGE :

5,5 g/l

*" The portrait of  
2017 suspended  
in time, rich and  
delicate."*