

CHAMPAGNE

# MILLÉSIME EXCEPTION

## 2019

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

The 2019 vintage stands out for its open, powerful nose and remarkable complexity. It reveals intense aromas of red fruits, subtly enhanced by woody notes. On the palate, it is generous and expressive, offering great freshness that balances its richness. This sun-drenched year, marked by near-heatwave conditions, allowed for exceptional ripening of the Pinot, which shows remarkable maturity and deep color thanks to a natural concentration phenomenon. A vintage that is both opulent and refined, perfectly reflecting the climatic characteristics of the year.

### SERVICE

A vintage that will elevate your aperitifs. At the table, it pairs beautifully with a scallop risotto or a Langres cheese.

Serve at à 7°C.



### VINIFICATION

**ASSEMBLAGE :**

60% Pinot Noir  
40% 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 :**

60% matured in oak before bottling.  
4 years of ageing on the lees.

**DOSAGE :** 5g/L