

CHAMPAGNE

MILLÉSIME EXCEPTION

2020

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.

VINTAGE

The 2020 vintage stands out for its particularly favorable weather conditions, which produced grapes of exceptional health and quality. Following an early budburst and the absence of any significant frost events, the vines benefited from a dry and warmer-than-average summer, allowing the berries to reach optimal ripeness. Rainfall levels, overall in line with Champagne's long-term averages, helped maintain the vines' balance throughout the growing season. These conditions led to an early harvest, carried out from late August to early September, with perfectly ripe and healthy grapes, heralding a vintage marked by remarkable precision and outstanding aromatic purity.

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 :

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

DOSAGE : 5g/L

TASTING

Deep in color, this wine is a classic expression of Pinot Noir, showcasing beautiful red fruit aromas. It gains complexity with floral notes, hints of vanilla, and a distinctive flinty minerality. Fresh on the palate from the outset, it develops with a well-structured progression and finishes with remarkable length, leaving an irresistible desire for another sip.