



VINTAGE CÉLÉBRATION 2012



VINTAGE 2012 - THE SEASONS

Thanks to an exceptional month of September whereas the season starting with a difficult spring and summer, this vintage is a reflexion of high level of maturity well-balanced with the acidity.

TERROIR

Côte des Bars and Montagne de Reims

BLEND

50% Pinot Noir 40% Chardonnay 10% Pinot Meunier

DOSAGE

10g / L

TASTING NOTES

A pale yellow color with golden shades.

An elegant and complex nose with floral and fruity aromas. Lively and delicate on the palate, it offers delicious exotic fruits aromas.

An ample and harmonious finish. An excellent year!

To serve between 12 and 14°C

FOOD PAIRING

To enjoy with oysters, scallop or others seafoods.

LIMITED EDITION