

Champagne Authentique



Grape Variety

Chardonnay



Terroir

Le Mesnil- sur-Oger,
vieilles vignes du lieu dit
«les Hautes Mottes»



Vintage

2004
2005



Vinification

Low temperature
fermentation, aging in
oak barrels for 7 months



Passage en fût

Low temperature
fermentation, aging in
oak barrels for 7 months



Ageing

At least 10 years of ageing
on lath



Dosage

Extra brut
en fonction du millésime



Tasting

Gourmet wine, complex,
brioché and mineral.
Perfect with a dish.

Gold and almost amber color.

Deep nose, blooming, revealing pastry and dry fruits fragrances, with
wooden notes.

Structured in mouth, freshened and continuity, with a great volume and a
long finish/

This cuvée will, for sure, stay in the head of those lucky people who have
the privilege to try it.

To be shared with foie gras toasts, but also goes very well with a
champagne meal, for exemple fish or white meat.