

Christmas Limited Edition 2023



Every winter, the Christmas Limited Edition will give you the opportunity to taste an exclusive champagne from our archives or experimentations.



Grape Variety

Chardonnay



Terroir

Le Mesnil-sur-Oger et
Oger, Grands crus



Vinification

Low temperature
fermentation



Aging

4 years on lies.



Dosage

Brut 2g/L



Tasting

Citrus, brioche and
minerality.



Sophie Signolle-Gonet's tasting notes

A vibrant golden hue.

A changing nose. First, fresh fruits with a hint of cane sugar.

Then a sweet lemony brioche.

On the mouth, a bubble getting thinner and thinner. A lemony lightness that lasts on the palate and a velvety roundness to delight the tastebuds.

This is a festive champagne that will accompany your Christmas holidays from appetizer to dessert.