



# Tradition

**BRUT**

## The cellar master's notes

"This cuvée could be defined as a picture of our house, where 15 villages and 3 grape varieties are combined. It is the essence of the Champagne blend where the Meunier gives fruitiness and roundness, the Pinot Noir character and structure and the Chardonnay freshness and tension on the finish."

**Laurent Hostomme**

## Tasting



Golden yellow colour with silver highlights.  
Fine, dynamic effervescence.



Floral notes (hawthorn, jasmine).  
Fruity aromas of banana and citrus.  
Mineral notes of flint on aeration.



The attack is delicate, with spicy notes of cinnamon and star anise.  
Tasty mandarin and a touch of ginger on the finish.

## Food & Champagne pairing

"The ideal champagne for any occasion. It's perfect as an aperitif, especially with tomato carpaccio and goat's cheese toast with fresh thyme."

## Technical characteristics

### Grape varieties

40% Chardonnay - 40 % Meunier - 20 % Pinot Noir

### Terroirs

Côte des Blancs : Chouilly, Avize.

Vallée de la Marne : Boursault, Oeuilly, Fleury la Rivière, Dormans, Serzy, Faverolles, Coëmy.

Montagne de Reims : Chamery, Ecueil, Villedomange

### Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.

No malolactic fermentation.

40% reserve wine.

### Ageing

24 months on lees.

### Dosage

Brut - 8 gr/L

3 to 4 months before shipment.

