



Perfect

1ER CRU - EXTRA-BRUT

The cellar master's notes

"This cuvée is the symbol of a reflection on Chardonnay rooted in the chalky terroirs of Champagne, where the blend of 5 legendary crus creates an aromatic alliance between freshness and depth."

Laurent Hostomme

Tasting



Tonic bubble.



Fine and delicate.
Floral notes with a fruity,
citrus dominance.



Aromas of lemon, grapefruit
and mandarin. Notes of
pastries and viennoiseries.



Food & Champagne pairing

"This exceptional cuvée is ideal as an aperitif with prawn tempura or grilled langoustine."

Technical characteristics

Grape variety

100 % Chardonnay - 1er Cru

Terroirs

Côte des Blancs : Chouilly, Avize, Cuis et Vertus
Montagne de Reims : Ecueil

Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.
No malolactic fermentation.

Ageing.

4 years on lees

Dosage

Extra-Brut - 4 gr/L