



CHAMPAGNE

MON ESSENTIEL

It is called 'My Essential' because we have chosen to get to the essence of the wine, of its original fruit, by opting for a minimum sugar dosage, adapted to long maturation in the cellar. A bunch of grapes is naturally represented.

Fruity & Freshness

Robe

Golden color with light green highlights. Fine, persistent effervescence, creating a delicate cordon in the center of the glass. Fine, regular bubbles provide a lively visual impact.

Nose

Complex and generous, offering a beautiful harmony between the finesse of the Chardonnay and the power of the Pinot Noir. Aromas of roasted nuts, light spices (cinnamon, star anise), yellow fruit (mirabelle plums, nectarine), red fruit, accompanied by a refreshing menthol note. Gourmet finish, balanced with lightly brioche, toasted notes and hints of fresh almond.

Mouth-feel

The attack is fresh and lively, marked by a creamy effervescence. The Pinot Noir: volume and structure (ripe fruit aromas). The Chardonnay: good tension and lively minerality. Notes of citrus zest (preserved lemon), add a lovely acidity, balancing the generous fruitiness with gourmet notes of almond paste and honey. Silky, elegant texture. Long finish, marked by a pleasant sensation of freshness.

Terroir	Bouzy and Ambonnay (from Montagne de Reims)
Grape-varieties	2/3 Pinot Noir, 1/3 Chardonnay
Years	2019 (50%) + perpetual reserve (50%)
Vinification	in tank, malolactic fermentation
Bottling	28 July 2020
Dosage	extra-brut - around 4g/l

Available in : Bottle

Tasting

This cuvée is the perfect accompaniment to seafood dishes such as oysters au gratin or tuna tataki. It also goes perfectly with fresh cheeses or Parmesan tuiles.

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.