

## EXCELLENCE BRUT

**Chardonnay : 42 %**



|                     |       |
|---------------------|-------|
| Avize               | 100 % |
| Mesnil Sur Oger     | 100 % |
| Chouilly            | 100 % |
| Oger                | 100 % |
| Bisseuil            | 95 %  |
| Bergères-Les-Vertus | 95 %  |
| Vertus              | 95 %  |
| Trépail             | 95 %  |
| Villers Marmery     | 95 %  |

**Pinot Noir: 45 % Pinot Meunier: 13%**

|                      |       |
|----------------------|-------|
| Aÿ Champagne         | 100 % |
| Ambonnay             | 100 % |
| Bouzy                | 100 % |
| Louvois              | 100 % |
| Verzenay             | 100 % |
| Verzy                | 100 % |
| Mareuil Sur Aÿ       | 99 %  |
| Tauxières            | 99 %  |
| Chigny Les Roses     | 94 %  |
| Ludes                | 94 %  |
| Rilly La Montagne    | 94 %  |
| Avenay Val d'Or      | 93 %  |
| Piery                | 90 %  |
| Belval s/s Chatillon | 90 %  |
| Chatillon Sur Marne  | 86 %  |
| Olizy Violaine       | 86 %  |
| Reuil                | 86 %  |
| Verneuil             | 86 %  |
| Vinay                | 86 %  |

### VISUAL OBSERVATIONS

**Colour and appearance:** a crystal-clear, pale golden-yellow hue. **Effervescence:** fine, lively and imperious, evenly distributed throughout the glass, fed by a constant stream of lively bubbles. **Ribbon:** light and lasting.

### BOUQUET

**First nose:** intense, elegant and warm, first and foremost a vehicle for mellow, potent yet very fresh floral notes, such as honeysuckle, wisteria, white jasmine and vine blossom, rapidly giving way to mature, fruity aromas, from delicately perfumed melt-in-the-mouth garden pears to the sweet, more identifiable perfumes of exotic fruits, such as pineapple, guava and mango. **On pouring:** from this "protective", rich and complex yet not overbearing cocoon arise subtle hints of butter and caramel followed by a warm fragrance of gingerbread and cinnamon. **Finish (bearing in mind that the wine has warmed a little):** the finish reveals a trace of pear liqueur to complement the overall harmony of the olfactory sensation.

### TASTE

**First taste:** invigorating and jubilant, a taste which is both fresh and delicate, following on from the initial sensation of crispness and a well-established vitality to suggest the richness of a blend where floral aromas have all but disappeared, replaced by the sweet and comforting flavours of ripe, fleshy fruits, such as bush peaches, nectarines and greengages. **Body:** the mouthful deploys great volume, a profound density and vinosity, which are characteristics of this type of champagne, whilst the blend remains discrete. An earthy taste with hints of minerals released from sun-baked stones can be detected, revealing the subtle fragrance of spices, such as cinnamon, cardamom and green pepper. **Finish:** smooth, delicate, irresistible, where the deliciously sensual flavours of candied fruit, cinnamon cake and liquorice can clearly be identified.

### FOOD MATCHES

saltwater fish, such as bass, plaice, thornback ray, dory, sole, turbot, with a sea-salt coating, grilled, fried or roasted, served on the bone, perhaps garnished with simple or elaborate citrus fruit or butter sauces or served in their own juices; free-range poultry, such as chicken, farm-reared guinea fowl, young duck from Nantes or Rouen reared in their own habitat or hay and cabbage-fed rabbit, which may be braised, roasted or casseroled.