Award :

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BRUT ASSEMBLAGE

Grape variety :
Meunier / Pinot noir / Chardonnay

Aging :
3 years on lees

Vinification :
Vinification in temperature-controlled stainless-steel vats.
Malolactic fermentation

Dosage :
7 gr/liter

Liquor made from vinified juice and aged in barrels for 18 months

Tastings :
The attack on the palate is frank and juicy. Nice notes of white peach and summer fruits. A slight pastry note completes the bubble of this wine.
A supple and unctuous finish accompanied by a refreshing character.