



CHAMPAGNE

— ALAIN —
NAVARRE

Limited to just 1,500 bottles per year, it is presented in an exclusive prestige gift box.

The Unik Cuvée Blanc de Blancs

The Cuvée L'UNIK Blanc de Blancs is crafted from the finest Chardonnay grapes selected from our estate's best plots. This distinguished Brut Champagne will delight connoisseurs of refined and elegant wines.

Winemaking :

This Champagne is crafted exclusively from white grapes, Chardonnay, from the 2015 and 2016 harvests. Vinified in enamel and stainless steel tanks, this blend of reserve wines made as a pure cuvée reaches its full expression after extended ageing in the cellar, revealing delicate buttery and brioche notes.

Tasting Notes :

Appearance : The Champagne displays a silky, flowing colour of pale golden yellow, adorned with deep lemon-yellow reflections. It is enlivened by fine, lively bubbles that feed a persistent rim.

Nose : The first aromas are delicately perfumed, revealing floral notes of acacia, fresh rose, poppy, and linden, complemented by scents of apple and white peach. As the Champagne aerates, it unveils a pure mineral character with iodized and chalky nuances.

Palate : The attack is supple and fresh, with a creamy, well-integrated effervescence. The finish is light, with delicate notes of brioche and lemon, underscored by a subtle iodine touch, leaving a melting, caressing sensation of great delicacy.

Bottle: 75cl



Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices
Dosage	Brut, (5 g of sugar per liter)



100% Chardonnay



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CHAMPAGNE

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Oak barrel fermentation



The Sybaris Cuvée

Oak barrel fermentation

A haute couture Champagne, Sybaris is an invitation to a refined tasting experience, best enjoyed alongside exceptional products.

Winemaking :

This Champagne is crafted from a blend composed of 20% from the 2019 harvest, 20% from the 2020 harvest aged in oak barrels for one year, and 60% from the 2021 harvest. The combination of Pinot Noir and Chardonnay, with a one-year barrel aging, imparts a refined and well-balanced intensity to this Champagne. Vinified in enamel and stainless steel tanks, this blend of pure reserve wines, reaches it's full expression after 30 to 36 months of cellar ageing.

Tasting Notes :

Appearance : The Champagne presents a bright, flowing robe of pale golden yellow with delicate yellow-green highlights.

Nose : The first aromas reveal finely toasted and vanilla notes, followed by hints of candied lemon, ginger, white peach, brioche, and cashew nuts.

Palate : The attack is precise and fresh, with a creamy, well-integrated effervescence. The finish expresses a concentrated fruitiness, continuously uplifted by a remarkable sensation of natural freshness.

Bottle: 75cl

Œnology

Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut, (5 g of sugar per liter)



50% Pinot Noir



50% Chardonnay



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Limited edition, presented in
a prestige gift box.



The Génération IV Vintage 2020 Cuvée **Blanc de Noirs**

Exclusively crafted from the Meunier grape, this cuvée reveals the purest and most authentic expression of our terroir. A limited edition, presented in a prestige gift box, GENERATION IV Vintage 2020 captivates with its aromatic complexity and silky texture.

Winemaking :

In stainless steel tanks, wines from a single harvest year in pure cuvée, reaching full maturity after 36 months of cellar ageing.

Tasting Notes :

Appearance : This cuvée unveils a deep yellow robe with light golden reflections, displaying remarkable intensity and brilliance. Its flowing, silky texture catches the light, revealing an elegant density. The fine, creamy effervescence forms a persistent bead, a testament to its maturity and meticulous ageing.

Nose : The bouquet is generous, mature, and complete. Juicy yellow-fleshed fruits such as peach and apricot harmonize with dried fruits, including dried apricot, fig, and Corinthian raisins. Hints of honey, orange chutney, bergamot, and toasted nuts (hazelnut, cashew) add further complexity, punctuated by a delicate touch of tea.

Palate : A fresh attack gives way to a sensation of fullness. Candied citrus zest takes center stage, complemented by spiced lemon marmalade. The honeyed notes burst forth, while a subtle bitterness lends a refined signature to the finish.

Bottle : 75cl



Enology

Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut Nature (1 g of sugar per liter)



100% Meunier



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CHAMPAGNE

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The Prestige Cuvée

Brut – Dosage : 5 g/L

This Champagne, with its great aromatic complexity, is perfect as an aperitif and pairs beautifully with poultry dishes featuring citrus or dried fruits, as well as fish in a lemon-based sauce.

Winemaking :

Fermented in enamel-lined and stainless steel tanks, this pure cuvée is blended with reserve wines aged for one year. It reaches its full expression after 24 and 30 months of cellar ageing, allowing for remarkable depth and balance.

Tasting Notes :

Appearance : A light yellow robe with anise-green reflections, characteristic of a white grape variety. The wine shimmers beautifully in the light, revealing its elegance and finesse.

Nose : The bouquet is generous and evolved, unveiling aromas of dried fruits such as walnut and hazelnut, alongside candied lemon and orange zest. These complex notes reflect both maturity and refinement.

Palate : The attack is fresh, followed by a sensation of volume and structure. The candied citrus notes from the nose reappear, leading to a lingering, zesty finish that brings a refined balance between richness and freshness.

- Half-bottle : 37.5 cl
- Bottle : 75 cl (special edition)
- Magnum : 150 cl
- Jeroboam : 300 cl



Enology

Terroir

Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.

Dosage

Brut (5 g of sugar per liter)



50% Pinot Noir



50% Chardonnay



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CHAMPAGNE

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The Florentine Cuvée

Demi-sec – Dosage : 33 g/L

This Champagne pairs harmoniously with fig-infused foie gras, a tagine, or white meats glazed with honey, enhancing their richness with its delicate sweetness.

Winemaking :

Fermented in enamel-lined and stainless steel tanks, this pure cuvée is blended with reserve wines aged for one year. It reaches its full expression after 24 to 30 months of cellar ageing. The dosage liqueur, composed of aged wines and cane sugar, is matured in oak barrels, adding depth and complexity to the final blend.

Tasting Notes :

Appearance : A light yellow colour with anise-green reflections, characteristic of a white grape variety. The wine shimmers beautifully in the light, revealing its elegance and finesse.

Nose : The bouquet is rich and indulgent, unveiling praline and caramelized aromas. Notes of dried fruits such as dried apricot, date, and prune mingle with delicate hints of hazelnut, creating an inviting and complex aromatic profile.

Palate : The attack is smooth and enveloping, offering a luscious sensation reminiscent of fig jam. The balance between sweetness and freshness makes for a refined and lingering finish.

- Special Edition Bottle : 75 cl



50% Pinot Noir



50% Chardonnay



Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Demi-sec (33 g of sugar per liter)

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CHAMPAGNE

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The Rosé de saignée Brut Cuvée 100 % Meunier

This is a cheerful wine for sunny days, perfect for serving as an aperitif with a platter of cold cuts or rillettes on toast, ideal for a dinner aperitif.

Winemaking :

The grapes undergo total de-stemming and a maceration period lasting 24 to 48 hours, followed by a gentle pressing. The color is obtained through this maceration, allowing the wine to take on its characteristic hue.

Tasting Notes :

Appearance : The Champagne is dressed in a luminous and flowing colour of strawberry pink, with reflections ranging from rose-orange to copper pink. Fine, lively bubbles create a persistent bead, indicating a fresh and nuanced wine.

Nose : A captivating bouquet of candied red fruits (strawberry jam, currant jelly, fruit paste, black cherry) envelops the senses, with a delicate hint of violet in the background, adding a floral note.

Palate : The mouthfeel is indulgent and playful; the red fruits express themselves joyfully, offering a light and refreshing sensation that doesn't overwhelm the palate.

Format Available :

- Bottle: 75 cl (white bottle)

Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut (5 g of sugar per liter)



100% Meunier



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CHAMPAGNE

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The Rosé de saignée Demi-sec Cuvée 100 % Meunier

This Champagne pairs beautifully with desserts such as strawberry charlotte or clafoutis, and it also complements chocolate-based dishes.

Winemaking :

The grapes undergo total de-stemming and a maceration period lasting 24 to 48 hours, followed by a gentle pressing. The color is derived through this maceration process, allowing the wine to achieve its characteristic hue. The dosage liqueur, composed of aged wines and cane sugar, is matured in oak barrels, adding depth and complexity to the final blend.

Tasting Notes :

Appearance : The Champagne presents a luminous and quite dense rich raspberry pink colour enhanced by orange-pink reflections. Fine, lively bubbles indicate a wine that is both rich and fresh.

Nose : A blend of candied red fruits (strawberry jam, currant jelly, fruit paste, black cherry) fills the nose, with a delicate touch of violet adding a floral nuance.

Palate : Indulgent and playful, the red fruits express themselves joyfully on the palate. The sensation is light and refreshing, without overwhelming the taste buds.

Format Available :

- Bottle : 75 cl (white bottle)



Enology

Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Demi-sec (33 g of sugar per liter)



100% Meunier



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The Tradition Brut Cuvée

15–20 months of cellar ageing

This Champagne is ideal as an aperitif, particularly during events such as weddings, cocktails, or art exhibition openings. A convivial and social wine, it can be enjoyed at any time of the day in a relaxed setting.

Winemaking :

Fermented in enamel-lined and stainless steel tanks, this pure cuvée is blended with reserve wines and reaches its full expression after 15–20 months of cellar ageing.

Tasting Notes :

Appearance : A pale yellow hue with faint pink reflections, accompanied by a fine, lively effervescence that enhances the wine's brilliance.

Nose : The nose is fresh and dominated by fleshy fruits such as ripe apple, pear, and stone fruits, with a hint of mirabelle plum and freshly cut hay.

Palate : The attack is fresh, followed by a rich and generous development on the palate. The dosage adds a roundness, blending citrus and fleshy fruit aromas, with a finish that reveals notes of plum or mirabelle. The finish is pleasantly smooth.

Format Available :

- Bottle : 75 cl



Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut (7 g of sugar per liter)

- 34% Chardonnay
- 33% Pinot Noir
- 33% Meunier





CHAMPAGNE

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The Tradition Demi-sec Cuvée

15-20 months of cellar ageing

This Cuvée Tradition Demi-sec is perfect for those who enjoy Champagne with dessert or as an accompaniment to sweet-and-salty dishes.

Winemaking :

Aged in enamel and stainless steel tanks, this blend of reserve wines, made as a pure cuvée, reaches its full expression after 15 to 20 months of ageing in the cellar. The shipping liqueur, composed of old wines and cane sugar, is aged in oak barrels.

Tasting Notes :

Appearance : A pale yellow hue with very faint pink reflections, accompanied by fine, lively effervescence that enhances its brilliance.

Nose : The nose is fresh, dominated by fleshy fruits such as ripe apple, pear, and stone fruits, with a touch of mirabelle and freshly cut hay, creating a vibrant and inviting aroma.

Palate : The palate is indulgent and fruity, with the dosage bringing smoothness and roundness, making it both pleasant and well-balanced.

Format Available :

- Bottle : 75 cl



Enology

Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Demi-sec (33 g of sugar per liter)



34% Chardonnay



33% Pinot Noir



33% Meunier



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The Réserve Cuvée

24-30 months of cellar ageing

This Cuvée de Réserve is ideally served at the table with river fish such as zander, trout, or pike quenelles.

Winemaking :

Fermented in enamel-lined and stainless steel tanks, this cuvée is a blend of fresh wines from the year and reserve wines in pure cuvée. The wine undergoes malolactic fermentation and is aged on average 24-30 months in the cellar, allowing it to reach its full potential.

Tasting Notes :

Appearance : An elegant hue with light yellow to golden reflections, showcasing a bright and delicately matured Champagne.

Nose : A highly fresh aromatic expression, blending fruity notes of fresh citrus (lemon, grapefruit) with refined floral nuances (linden, jasmine). Subtle mineral touches and hints of dried flowers enrich the bouquet.

Palate : A lively and fresh attack evolves into a dry, delicately structured bouquet. Aromas of linden and verbena add subtlety and length on the palate. The fine and persistent effervescence harmoniously enhances the overall experience, bringing a sensation of lightness and elegance.

Format Available :

- Bottle : 75 cl

Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut (7 g of sugar per liter)



34% Chardonnay



33% Pinot Noir



33% Meunier



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Ratafia champenois

#1 – Blanc

The Ratafia champenois is a liqueur wine known for its distinctive fruity richness and tactile sensation, offering a unique tasting experience. It is perfect to enjoy in a friendly tasting setting or paired in surprising ways with inspired dishes.

Winemaking :

The Ratafia champagne is crafted by first extracting fresh grape juice from the press. This juice is then combined with Champagne marc (distilled alcohol) to halt the alcoholic fermentation. The blend is left to mature in oak barrels for several years, allowing the flavors to meld and develop.



Enology

Terroir

Planted on clay-limestone soils, cultivated with sustainable viticulture practices.



100% Chardonnay



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Ratafia champenois

#2 – Rosé

The Ratafia champenois is a liqueur wine known for its distinctive fruity richness and tactile sensation, offering a unique tasting experience. It is perfect to enjoy in a friendly tasting setting or paired in surprising ways with inspired dishes.

Winemaking :

We extract the grape juice from the press and add our Champagne marc (alcohol) to halt the alcoholic fermentation.

Then, we allow this blend to age in oak barrels for several years.

Start of Maceration for Rosé de Saignée



Enology

Terroir

Planted on clay-limestone soils, cultivated with sustainable viticulture practices.



100% Meunier



Ratafia champenois

#3 – Rouge

The Ratafia champenois is a liqueur wine known for its distinctive fruity richness and tactile sensation, offering a unique tasting experience. It is perfect to enjoy in a friendly tasting setting or paired in surprising ways with inspired dishes.

Winemaking :

We extract the grape juice from the press and add our Champagne marc (alcohol) to halt the alcoholic fermentation.

Then, we allow this blend to age in oak barrels for several years.

End of Maceration for Rosé de Saignée



Œnologie

Terroir

Planted on clay-limestone soils, cultivated with sustainable viticulture practices.



100% Meunier

