

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

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

