

CUVÉE ORIGINE

« THE HEART OF THE CHAMPAGNE REGION »

BRUT Champagne with a dosage of 8 g/l sugar content. Kept in our cellars for a minimum of 30 months before disgorgement, it is a blend with 60% Pinot Noir and 40% Chardonnay (of which 25% are reserve wines), coming from 7 different areas : our Côte des Bar vineyards (Aube), Côte des Blancs (Grauves), and the Montagne de Reims (Bisseuil).



Available in half-bottle, bottle and magnum.

To the eye

The pale blue robe of this cuvée Origine announces a certain typicity. Its effervescence is endowed with silvery bubbles giving rise to a fine thread of foam as it surfaces. The general aspect of this cuvée is elegant and attractive..

On the nose

The first impression is of fruit and pastry. One can feel the pie crust, together with pears and it is slightly enhanced by spices and honey on a background of roots. When aired, it becomes more mature with white fruit compote, liquorice and thyme. After ten minutes in a flute it is perfectly stable. Its nose is juicy and attractive; it wavers gently between the garden and the kitchen.

On the palate

The attack on the palate is wide and bracing. Its effervescence asserts itself first, before backing away from the consistency of the wine. Its sweet and sour balance brings a certain body to this cuvée, as well as a tangy feeling. Gradually, a saline feeling rises together with a sensation of "density". Both dense and fleshy, but also relatively firm - effervescence, salinity and minerality - it all combines to create a texture that suggests flax. As to the general aroma, it is still one of fruit and pastry.

Finish

It has a long and savoury finish (7 to 8 seconds of aromatic persistence). It fades away with a touch of salt, leaving behind the memory of a refreshing bitterness, close to mint.

This Cuvée Origine brings forward its fruit and pastry nature to the nose, as well as its dense and mineral character to the palate. This way it does recall its terroir of origin.

Serving recommendations

Serve this cuvée in a curved flute at a temperature of 10°C, so as to enhance its texture. For an aperitif, it will go well with deli meats. For a full meal, suggest dense – but not too dense - meats such as monkfish, mullet, Saint Pierre fillet, chicken, guinea fowl, and hard cheeses.

Awards since 2018

