

## CUVÉE SIGNATURE - PREMIER CRU

« OUR WINE HOUSE'S STYLE »

BRUT Champagne with a dosage of 8 g/l sugar content. Kept in our cellars for a minimum of 36 months before disgorgement, it is a blend with 80% Chardonnay and 20% Pinot Noir (of which 20% are reserve wines), coming from our Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in half-bottle, bottle, magnum and jéroboam.

### To the eye

The light golden robe of this Signature cuvée is enlivened by delicate and calm bubbles giving rise to a fine thread of foam. The general impression is one of serenity.

### On the nose

The first nose is quite broad and classical. One can immediately feel aromas of white fruit such as pears or pippin apples, and also citrus fruit. This fruity impression goes with notes of cellar evolution, such as biscuits and almonds which underline the proper aging of this wine. When aired, more mature aromas appear - cooked fruit, grilled almonds, bread crust - It is a nose that evolves in a complex background, opening up in youth to glide towards maturity and proposes fine notes of autolysis.

### On the palate

The attack on the palate is tender and savoury, and its development creates a fine substance. Its dosage and effervescence come together to provide a nice volume on the palate, while its nice acidity brings elegance and dynamism. This cuvée offers itself with grace and not excessively so, showing a perfect balance between body and effervescence, freshness and liqueur dosage. This harmony creates a smooth, delicate and welcoming texture, just like cashmere.

### Finish

The finish prolongs perfectly the impressions felt on the palate. It has a nice length - a duration of about 8 seconds - it is slightly chalky and expresses itself clearly and delicately before fading away on aromas of citrus fruit, almonds and humid chalk.

**It is a well balanced Champagne with elegant refinement and a smooth texture. It all leaves a feeling of serenity and late summer.**

### Serving recommendations

The Signature cuvée must be served in a nicely curved flute, at a temperature between 8 and 10°C, so as to respect its balance. For a meal it will go well with fish and white meat with delicate flesh. One thinks of gravlax salmon, white Rethel sausage, Roman ravioles, saffron or sea-shells risotto, fish or poultry quenelles...and the most delicate goat cheeses.

### Awards since 2018

