



CUVÉE L'ENVIE

80

PINOT NOIR

20

CHARDONNAY

CUVÉE L'ENVIE T 2012

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FLORAL, WOODED AND ACIDULOUS.

The œnologist's mark, a champagne loaded with history.

BLENDING RATIO : 80% Pinot Noir - 20% Chardonnay (elaborated in oak casks).

Bottled in 2012 = T 2012.

DOSAGE : Brut (7 à 9g/l) A fine, elegant liqueur with a Pinot Noir.

TASTING NOTES

EYE : dazzling golden robe revealing the finesse of this blend.

NOSE : All the delicacy of a flowery bouquet followed by a wood scent which brings vanilla notes.

MOUTH : The flavours in the mouth are in harmony with the nose, like a tasty , creamy caress to the palate.

FOOD AND WINE-PAIRING : To be enjoyed among champagne-lovers, with noble, delicate dishes such truffles, quail stuffed with foie gras or a beautiful cheese plater.

ŒNOLOGY : Only the juice from the first pressing «the cuvee» is used. Natural clarification using gravity. Alcoholic fermentation of about two weeks at 18°C. Malolactic fermentation. Minimal use of sulphur. Aging on laths for at least nine years. Disgorging, about six months.

COMMITMENT : Terra Vitis, the unique Label in France for sustainable, ecological farming and HVE (high environmental value).

TASTING TEMPERATURE : 8 à 10°C.

BOTTLE-SIZES : 75 ctl bottle.
