

➤ **Technical sheet for cuvée Grande réserve  
Premier Cru - Brut**



**Informations**

- **Denomination** : Premier Cru
- **Crus locations** : Mareuil-sur-Ay, Grauves et Dizy
- **Cuvée from single plot** : No
- **Vintage** : No
- **Average vines age** : 35
- **Grapes proportion** :  
Pinot Noir : 55 % - Chardonnay : 45 %
- **Harvest** : 2017
- **Vinification in tank** : Yes
- **Wooden vinification** : No
- **Malolactic vinification** : Yes
- **Tirage performed under cork stoppers** : No
- **Cellar** : 24 months
- **Dosage** : 6,4 g/l → Brut
- **Specifics** : Tartaric stabilization

**Description**

This cuvée is the elaboration of a blend of Chardonnays and Pinots Noirs. Chardonnays from *Grauves* bring freshness and elegance and Pinots Noirs from *Dizy* and *Mareuil-sur-Aÿ* brings structure and character. It is this set that gives it freshness, vivacity and amplitude in mouth.

This original champagne will share between aperitif amateurs and professionals, and finds its place wonderfully on a cooked fish.